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—29—
SHOPPING DAYS
UNTIL
CHRISTMAS

Fall is Best Season to Plant Lilies



Regal, or Royal Lily, One of the Best.

Hardy lilies are best planted in the fall. Bulbs are dormant now and must spend the winter either in the ground or in cold storage. They are better off in the ground.

The notion that lilies are hard to grow has small basis in fact. Quite the reverse is true in the case of most varieties. There are many which can be set out this fall with almost complete assurance of beautiful blooms next year.

If your soil is a good sandy loam it should be suitable for most of the hardy lilies. They do best in a light soil perhaps because of its superior drainage. Most of the lillies dislike wet soil and will show immediately the effects of standing water. A good loam, rich in leaf mold is good for them.

Do not treat the soil to make it acid, as you would for rododendrons; and do not lime it. A neutral soil is best. Manure should not be used except as a top dressing and then it must be a year or more old and well rotted.

A balanced plant food is fine, and some varieties will need additional spring applications. Use one pint to a bushel of soil. Spade your bed deeply before setting out the bulbs. If you think the ground will be frozen before the bulbs arrive, give the bed a mulch of leaves or straw to keep it from freezing until you can get the bulbs in.

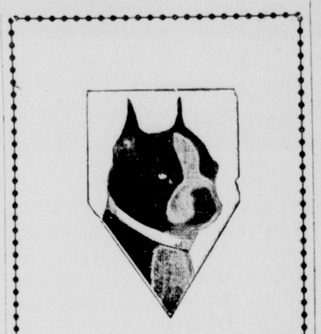
A location where the base of the plant is in light shade is a good one for most lilies. While they dislike standing water, they also dislike drying out; and a summer mulch of peat moss or rotted leaves is appreciated. Depth of planting is important. Lilium candidum, canadense, martagon and superbum should be planted only 3 to 4 inches deep; but the others should go in about four times the diameter of the bulb, usually from 8 to 10 inches.

Many lilies blossom in midsummer when there is a natural letdown in garden color, and the lilies are more than welcome. We find ourselves admiring and depending upon them well into September. Regal lily, a queen of lilies, should be in every garden, where its gorgeous pink striped flowers with golden throats are unsurpassed for beauty.

Here is a list of 10 easily grown lilies: L. candidum, the Madonna lily, formerly grown by florists as the Easter lily; L. regale, the royal lily, while with pink markings; L. speciosum, a Japanese variety of which two varieties are common, rubrum, white marked with rose, and album, all white; L. henryii, known as the yellow speciosum; L. tigrinum, var, splendens, the tiger lily: L. tenuifolium, the coral lily of Siberia; L. auratum, the Japanese gold-banded lily; L. elegans, showy Japanese lily, including red and yellow; L. testaceum, fragrant buff-colored flowers growing 3 feet high; L. martagon, purple flowers spotted with black.

Sikeston Will Engage Blue Jays In Turkey Day Game

30th ANNUAL RENEWAL OF CLASSIC THURSDAY



The salad and other side dishes have been disposed of and everybody is ready for the main course.

On Thanksgiving the main course is usually turkey, but without Sikeston vs. Charleston it is not Thanksgiving, regardless of presidential proclamations.

So on Thursday at Charleston will be the 30th annual renewal of one of the oldest high school gridiron rivalries in the country.

Previous games this season have been only trimmings. Now comes the classic of the season, the game which brings the sweetest aroma of victory.

PICKING THE WINNER

What does the dope mill put forth on the outcome? Well, there is one certain method of boiling down the facts. First, take all the teams in Southeast Missouri that both Sikeston and Charleston have played. Second count the touchdowns made by both the Bulldogs and the Blue Jays and also the opponents' scores. Third, place the results side by side. Fourth, toss them in the wastebasket.

Need one revert back further than last Turkey Day to remind one that the dope sheet goes on the blink come Thanksgiving. How well do grid fans recall this momentous lay. And how well it will be in the minds of the Charleston players as they jog onto the field the coming Thursday.

LAST YEAR'S SURPRISE

For Charleston started here last year the top-heavy favorite. The Blue Jays had rolled up 215 points in earlier games and were unbeaten. Fans supporting the team offered as much as 14 points in the betting. On the other hand, Sikeston had an up-and-down season, three of the Bulldogs' losses coming from teams which Charleston had smothered by four touchdowns each. Then something happened. Sikeston pullel one of the most stunning upsets ever recorded in Southeast Missouri grid annals. The final score was 19-2.

So this season Charleston's uppermost thought will be to square accounts. The pre-game situation will be reversed. Sikeston has had one of its best seasons in years, and Charleston, although it has not received many setbacks, has not rated on a par with the fast-scoring Bulldogs. It will be the first time since the long reign of "Dutch" Wyatt on the Jay team that Sikeston starts the game as a favorite.

TWO-TIME CHAMP

Since the Southeast Missouri conference has operated, beginning in 1938, Charleston has carried off the North Division championship both years, shared in the conference title with Caruthersville as a result of a tie in the 1938 playoff and last year defeated Dexter to become sole claimant of the championship title.

This year finds Charleston's clutch on the title slipping, although the Jays and Poplar Bluff could both share in first place by the grace of a Charleston victory over Sikeston Thanksgiving Day. The Blue Jays lost their first conference game of the season by the two-touchdown margin at Poplar Bluff Friday night.

In a way, Charleston might be considered the surprise team of the conference this year, in losing only two games. With its string of stars graduating last year, the Blue Jays were not expected to go as far as they have this fall.

RESULTS SO FAR

Record of the Charleston team so far this season is:

Charleston 6, Dexter 18.
Charleston 25, Perryville 0.
Charleston 44, East Prairie 0.
Charleston 13, Jackson 7.
Charleston 6, Chaffee 6.
Charleston 18, Kennett 0.
Charleston 7, Poplar Bluff 21.

The results of Sikeston's games this season:

Sikeston 51, East Prairie 0.
Sikeston 14, Jackson .0
Sikeston 21, St. Louis C. B. C. 14.
Sikeston 6, Dexter 7.
Sikeston 26, Perryville 6.
Sikeston 27, Poplar Bluff 0.
Sikeston 25, Chaffee 0.
Sikeston 52, Cape Central 0.

TOTALS OF GAMES

A glance at the figures will show that Sikeston goes into the Turkey Day tilt with the same kind of a record that Charleston had last year. The Bulldogs this season have piled up 222 points to 27 for the opposition. Charleston has accumulated 119 while permitting 52 against them.

There will be some advantage to the Jays in playing on their home field, which is a sand field and tends to slow a runner.

THREE BALL CARRIERS

John Harris Marshall, who probably has a longer coaching record than any other mentor in Southeast Missouri, has a three-man backfield this year, in contrast with last season when the bulk of the work was on the shoulders of "Dutch" Hyatt. The carriers are Jack Carson, Rex Jackson and Buford Sutherland.

Sutherland is a fleet man anl did most of the running last season when Wyatt was not on duty. Jackson is good at broken-field running, does much of the passing and is a powerful kicker. Carson, transplanted from the guard position of last season to fullback, has taken on a big share of the line-bucking.

Coach Marshall's system relies on speed. It is one of reverses, double reverses and spinners. It calls for an alert defense, which Sikeston has this year. The Blue Jays have kept abreast with the modern passing game, tossing them long and short, heaving to delayed receivers and running in a number of laterals.

AMAZING PASSING

Scarce even on college gridirons are passing performances such as Sikeston staged Friday night against Cape Central. Every one of six passes completed either went for a touchdown or was the prelude to a touchdown. The Bulldogs were shooting the ball 30 and 40 yards in perfect timing. Charleston, of course, will have some anxious moments if the Growler passing is clicking anywhere near as well Thanksgiving day.

Only a few minor hurts were picked up in the fray by Sikeston men. Lee Bowman suffered a sprain o fthe left wrist, Donald Cope wrenched his right knee, and Carl Diehl bruised a muscle of the upper right arm. All. however, are expected to be ready to start against the Jays.

Probable starters for Sikeston are:

SIKESTON LINEUP

Left end	Beal
Left tackle	Hahs
Left guard	Cope
Center	Tinder
Right guard	Felker
Right tackle	Diehl
Right end	Swacker
Quarterback	Wyatt
Left halfback	Taylor
Right halfback	Bowman
Fullback	Matthews

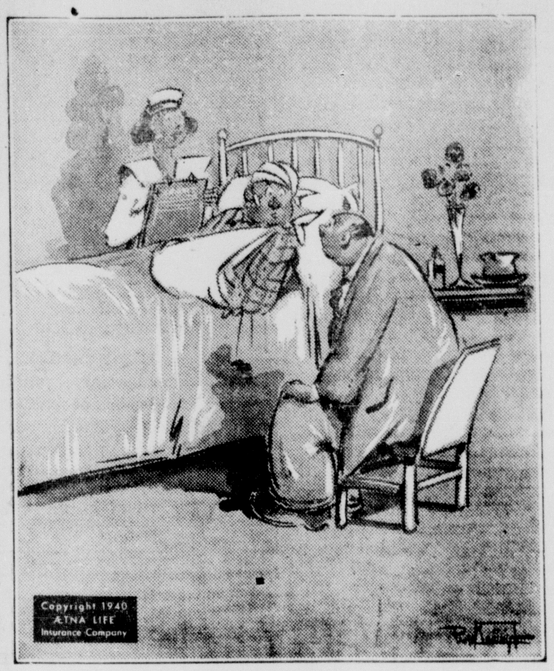
PORK LOIN RICH IN "APPETITE VITAMIN"

Did you know that one serving of pork loin, cooked either as a chop or a roast, will furnish a plentiful day's allowance of thiamine (Vitamin B1) for the adult?

Inez S. Willson, home economist, reminds us that this statement is made in the light of recent research wherein thiamine has been isolated from the Vitamin B Complex, the required amounts established, and foods analyzed to determine their thiamine content.

Thiamine is needed for growth, to promote the health of body cells and to aid in utilizing carbohydrates. Thiamine also prevents the disease called beriberi, and because it creates a desire for food is often referred to as the "appetite vitamin."

The car buyer who picked out a model at the old Madison Square Garden in November of 1900 paid six times as much per pound as today's motorist, whose car costs about 26 cents a pound, or less per pound than butter out of a tub.



"AND YOU WENT FOR A WALK ON A SUPER-HIGHWAY!"

The motorist is protected by an all-steel body, but the walker hasn't even a strong bumper.

Most Games Won By Sikeston in 30 Years

Over a 30-year span since the Sikeston-Charleston football relations began in 1910, the edge in victories has gone to Sikeston by a matter of six games.

The Bulldogs have captured 16 contests, Charleston ten and three have been ties.

Sikeston began strong in the series, taking the first four back in the push-and-pile-up days. The Blue Jays conquered twice before the World War lapse, and Sikeston triumphed twice in the three subsequent games.

SERIES OF THREE

Beginning in 1922, wins came in streaks of three, the first going to Charleston, the next to the Bulldogs and then back again to the Blue Jays, closing with a 6-0 triumph for Charleston in 1931. Since the latter game, Sikeston has won every game but two, and one of these was a tie.

The biggest Sikeston victory was a 54-0 lacing accomplished in 1919. Charleston had its biggest moment against the Growlers 1929 team in piling up a 34-0 score.

The 19-2 upset by Sikeston last year was the widest margin of victory since the 1929 game and the biggest Bulldog margin in winning since 1925.

Results of the 29 games are:

RESULTS OF ALL GAMES

1910—Sikeston 16, Charleston 0.
1911—Sikeston 3, Charleston 0.
1912—Sikeston 46, Charleston 0.
1913—Sikeston 0, Charleston 0.
1914—Sikeston 8, Charleston 10.
1915—Sikeston 21, Charleston 7.
1916—Sikeston 19, Charleston 13
1917—Sikeston 6, Charleston 23.
1918—War year, no game
1919—Sikeston54, Charleston 0.
1920—Sikeston 0, Charleston 7.
1921—Sikeston 20, Charleston 0.
1922—Sikeston 0, Charleston 3.
1923—Sikeston 3, Charleston 6.
1924—Sikeston 0, Charleston 24.
1925—Sikeston 18, Charleston 0.
1926—Sikeston 8, Charleston 0.
1927—Sikeston 27, Charleston 13
1928—Sikeston 0, Charleston 0.
1929—Sikeston 0, Charleston 34.
1930—Sikeston 0, Charleston 12.
1931—Sikeston 0, Charleston 6.
1932—Sikeston 12, Charleston 0.
1933—Sikeston 6, Charleston 0.
1934—Sikeston 13, Charleston 6.
1935—Sikeston 6, Charleston 6.
1936—Sikeston 13, Charleston 6.
1937—Sikeston 7, Charleston 6.
1938—Sikeston 0, Charleston 7.
1939—Sikeston 19, Charleston 2.

CITY REWARD FOR VANDALS IS $25

The city has offered a $25 reward for the apprehension of the vandals who ruined the interior furnishings of the Legion Hut. In a previous story, the amount was given as $250, but this is incorrect. With the $25 already offered by the Legion, the reward totals $50.

In constructing and equiping a five-room house, four tons of steel and cast iron products are used.

Bluff Beats Charleston, Dexter In

Along Southeast Missouri grid trails Friday night Poplar Bluff cinched at least a tie for second place in the North Division by conquering Charleston, hitherto unbeaten in the conference, 21-7, and Dexter cinched its second straight title by producing an expected 18-0 victory over East Prairie, in the South Division.

Elsewhere, Jackson was forced to rally from a 7-0 lead to pile up 20 points against Kennett. The 52-0 score Sikeston hung on Cape Girardeau Central High was a breath-taker in its size.

POPLAR BLUFF-CHARLESTON

The Mules scored in the opening quarter, Bud Walker passing 11 yards to the other halfback, Bud Shadle for the touchdown, and Walker plunged for the extra point. The next period Charleston tied the score when Rex Jackson passed Ed Marshall on left end, and Buford Sutherland kicked the point.

The deadlock held until the first play of the fourth quarter, Williams running across for seven yards and then doing an end run for the extra point.

Walker heaved a pass to Shadle that was good for 50 yards and a touchdown a few minutes later, Boots Glaze dropkicked the extra point. Poplar Bluff made eight first downs to six, 124 yards in running play to 73 by Charleston, completed two of six pases for 62 yards while the Jays connected three passes in 12 for 39 yards.

DEXTER-EAST PRAIRIE

James Anderson, husky Bearcat quarterback, ran 15 yards for the first Dexter score in the first period. Anderson went through the line, and lateraled Ed Allen, center for 20 yards and the second score the same period, following a weak East Prairie boot.

After holding East Prairie for downs on the Dexter five in the third period, the Bearcats did a 95-yard turn-about. Anderson ran to his 40 and lateraled to Gaylon Swinger, tackle, who ran the remaining 60.

JACKSON-KENNETT

With Halfback West tossing, Kennett in the second period clicked on the passes in a 69-yard drive that was concluded when Duncan ran the ball over from the 7. Miller took a pass for the extra point.

Jackson got going in the third period. Billy Deck ran across on an end run after Kennett lost the ball on its 20 attempting a fourth down play. Deck threw to Hines for the extra point. A little later, Spradling intercepted a Kennett pass and ran it 60 yards to the Kennett 30. Bollinger finished up a short drive from the three. Jackson was stopped on the Kennett 10 after a 60-yard drive, but Deck intercepted a pass and ran 30 yards for the third touchdown. Bollinger converted.

Semo Teams Will Meet Old Rivals

Some traditional Thanksgiving rivalries will be on the platter Thursday afternoon among Southeast Missouri schools.

No game has more tradition or background than Sikeston vs. Charleston.

However, rivalry is just as intense between Cape Girardeau and Jackson, the game to be played this year on the Jackson field. On a basis of past records, this should be a bang-up affair, and like most of such games, the previous dope does not go if the teams are anywhere near equal.

Another affair on Cranberry Day that has a long, honored past is the Poplar Bluff-Dexter clash, to be played this year at Dexter. The Bearcats will be favorites, although the Mules can be expected to deliver some extra punch on the occasion.

Chaffee goes to East Prairie. This is the only other conference game, besides the Sikeston-Charleston affair in the North Division. Chaffee is expected to clinch its hold on second place in the South Division in this game.

Perrybille entertains Chester, Ill., a regular Thanksgiving opponent and one which can be calculated to give the Pirates a tussle.

One powerful Thanksgiving rivalry will remain dormant this year. This is the annual Kennett-Caruthersville clash, which always has the fans of both schools in a heated pitch. Caruthersville, suspended for the season, will be back in the conference next fall.

About 34 pounds of air a day are used by the average person.

Traveling Around America



Photo Grace Line

LOTTERIES A LA CHILE

It's a silly looking piece of paper—and you can't read a word that's printed thereon, but it may bring you a neat little egg, or a young fortune. It's the lottery ticket which you'll meet on every hand when you take a cruise down the west coast of South America.

The lottery is a "national institution" in Chile—controlled by law and turning over its "takings" to public institutions. It was the University of Concepcion which is responsible for putting the lottery on this beneficent plane, according to an article by E. Esleco in the "Andean Monthly." In 1921 the University was desperately in need of funds. The members of the committee appointed to find a way out of the dilemma were daring enough to suggest the Loteria de Concepcion. The result was that the Loteria was launched with a judicial organization and a directorate that put it on a solid foundation from the very beginning—men with unimpeachable reputations for honor, integrity and competence. The undertaking was successful and the lottery became a popular as well as a profitable institution. The proceeds were divided among the University, the State Health Department for Public Beneficence, the Red Cross of Chil, Military Hospital, Naval Hospital, University of Chile Clinic, Catholic University Clinic.

"There are two drawings each month," writes Senor Esleco, "the grand prize each time being 200,000 pesos (about $8,000), with numerous smaller prizes attractive enough to invite hope. On December 24 each year there is the big drawing with a grand prize of 500,000 pesos ($20,000). Each whole ticket, which is divided into ten parts, costs 50 pesos plus a government tax of two pesos. Tenth parts may be bought for five pesos and twenty centavos each which brings them within the reach of the poor who are ardnt suporters of the 'Lotera.'"

Edna Mae Stark.

Ford Features Softer Ride in 1941 Models



Ford Engineers are pointing with pride to the amount of added safety built into the latest Ford V-8's, now being shown. The same big 12-inch hydraulic brakes with 162 square inches area are continued to insure easy, quick stopping with long service. There is unusual riding comfort in the new Fords. This is provided by a number of features, many of them never included before in cars of this price class. Improvement of the ride is built around a new 100% stiffer frame, includes more sentitive shock absorbers to match the new softer transverse springs, a new design of stabilizer and special alloy steel for the springs. There is also the new cushion structure—individually pocketed luxury type cushion springs with rubberized top pad to add to passenger comfort. This Super DeLuxe Ford Sedan is one of the several body types available in the 1941 DeLuxe and Super DeLuxe Fords.



No longer need nighthawks awaken the household by fumbling for the light switch or running into furniture in the wee hours of the morning. Now a luminous carpet has been perfected which lights the way from front door to bedroom. Commercial uses for the magic carpet will, of course, be more common, particularly in theatres where there exists the problem of seating people in a dark room. The chemically treated carpet becomes luminous when the "black light" of an ultra-violet lamp, which is equipped with a cobalt filter, is played upon it.





"What about a weapon?"

HAUNTED HONEYMOON

STORY SO FAR:

As a wedding resolution Lord Peter Wimsey forswears any further attempts at crime detection, and his wife, Harriet, promises to give up writing detective thrillers. They repair to Devon, where Peter has bought Talboys Manor, the house in which Harriet lived as a girl. Neither Mrs. Ruddle, the housekeeper, Aggie, niece of Noakes, late occupant of the house, Frank Crutchley, a handy man, nor the Rev. Mr. Goodacre are able to explain Noakes' absence — until Bunter, the valet, finds the missing man dead in the cellar.

CHAPTER THREE

Constable Sellon was assigned by the local station to check on data pertaining to the members of the household. As the group sat tensely around the dining-room table, Sellon began by interrogating Mrs. Rullle.

"What's your Christian name?" he asked.

"Doris. Doris Ruddle."

"When did you last see the deceased?"

"About nine o'clock last night."

"How did you know it was nine o'clock."

"'Cause he always listened to the nine o'clock news."

"And you heard him turn it on?" pursued the officer.

"That's right."

Peter coughed discreetly. "The housekeeper's quarters are about two hundred yards from the room with the radio," he put in.

Mrs. Ruddle glowered. "Oh well, I forgot," she said. "I was in the tool 'ouse."

"What for?" askedSel lon.

"I'd come to borrow some paraffin oil."

"Borrow?"

"That's what I said."

"And that's when you heard the radio start?"

Mrs. Ruddle nodded determinedly. "That's right." she said.

"Anythin' else?" asked Sellon. It was the wrong question.

"Yes!" cried Mrs. Ruddle. "I saw him slam the window in your face!"

"You must have been seeing things," said Sellon quickly. "I was on patrol duty at that time."

The Constable, his official demeanor showing stress, made routine observations about Crutchley, Aggie, the Rev. Mr. Goodacre, and the Wimseys. The latter, in the few minutes' conversation they had had with each other since the discovery of the body, had decided that Talboys Manor was not for them—at this time. To say the least, remaining there might interfere seriously with their anti-crime-involvement program. No . . it was off to the South.

As Mrs. Ruddle left the room, and Peter rose to follow, Sellon turned to him and said:

"I 'appen to know she was blind drunk at the White 'Art 'Otel last night. Seeing things, she was."

"Yes, I see," nodded Peter affably. "Her ladyship and I are very anxious to get away as quickly as possible. Is there anything more you wanted to know?"

"I don't think so, m'lord," said Sellon.

Taking from his pocket a small black notebook, Peter put it down on the table in front of the constable. It was Noakes' name on the cover, and the open page read: Tom Sellon: Aug. 17th paid, two pounds. Balance due, ten pounds.

"I picked it up last night," said Peter. "I think perhaps it ought to go with Noakes' effects."

"You said you're going away, m'lord?" asked Sellon, when he could regain composure enough to say something.

"Yes," said Peter casually. "I hardly think this would be a suitable place to spend the rest of our honeymoon."

When the couple, packing in the quickest time they had ever taken to convey clothes into traveling bags, appeared at the front door, a familiar face greeted them. Inspector Andrew Kirk was perhaps their oldest common friend. His even blue eyes looked them over quizzically.

"When they rang up the Yard about this business," he said, "they mentioned your name. I remembered those wedding resolutions and whatnot, so I came here to—well, to invite you off duty."

"Meaning that — " interposed Peter.

"That we can have plenty of murders right now, but only one honeymoon."

Peter's eyes narrowed. "No one to look at you, Andrew, would think you had such nice ideas," he said. "As a matter of fact, we were just leaving."

He flung one leg up into the car, and was about to follow with another when Bunter appeared around the corner, puffing a bit. He was followed by a uniformed chap waving something; and that something looked very, very legal. Bunter tried to thrust out an arm to divert its delivery, but ineffectively. In another five seconds Peter had it in his hands and was reading it.

"Darling," he called to Harriet, "this is most annoying. Here's a summons to appear at the inquest tomorrow and I don't think we can get out of it." His eyes quickly pivoted to Kirk, whose expression wasn't altogether satisfactory. "You didn't have anything to do with this, did you?" he demanded.

"Why, Peter!" Kirk rejoined, offering Harriet his arm.

While Peter and Harriet tried to relax in the living-room, a deal of skirmishing went on down in the cellar. Inspector Kirk, it appeared, was using Bunter to help reconstruct the crime. When the two appeared at the top of the steps they were perspiring.

"Well, there are no signs of a struggle down there," said Kirk.

Peter pressed a cigarette. "Did it ever occur to you, Andrew," he said, "that Noakes might not have been killed in the cellar?"

"You mean he was killed upstairs?"

"Why not? The marks on Noakes' clothing, and the marks on the cellar stairs indicate that Noakes fell down the cellar stairs."

"Yes. Well?"

"The lack of grit in the wound and the absence of any marks on the stonework again indicate that he received the blow on his head prior to the fall."

Harriet was at the doorway. "Peter, I've got it!" she cried suddenly.

They gathered about her.

"Look!" she went on. "If I stagger through this door in a semi-conscious condition, what happens?"

"You go headlong down the flight of stairs and I'm a widower."

"Yes," agreed Kirk. "But what about a weapon?"

"Well," said Harriet, "an axe, a pick, a hatchet—"

"A hammer, a clever, a spanner," added Peter. "That ought to give you a start, Andrew."

Kirk gave a forced smile. "Well, thank you for taking all this trouble on my account," he said.

"Oh, not at all," called back Peter. He had started for the exit to the garden and he waved in a meaningful way at Harriet. "Darling, I think we'd better go out in the garden and tie back that plant that Mr. Goodacre was speaking of," he said.

Harriet studied him questioningly. She caught an odd gleam in her husband's eye that she hadn't seen since the heyday of his last successful bit of crime-tracking and that boded no particular good for the wedding resolutions. It was a gleam that stirred up a great curiosity in her own mind. She had thought there was something very funny about the swinging cactus when the Rev. Mr. Goodacre first dilated about its beauties. The attachment that carried it wasn't the ordinary flower-container, either. It would bear immediate looking-over.

"We'll see you in a little while," she waved to Inspector Kir, as she took Peter's hand.

(To be continued)

IN RICHWOODS ARMISTICE PROGRAM



Children of three schools, McMullin, Sand Prairie and Lennox, participated in special Armistice Day exercises Sunday at the Richwoods Methodist Church, McMullin, and the program was enthusiastic and well-attended, according to the pastor, Rev. R. P. Basler. The ritual of the Flag, embodying "The Faith of America as Held in the Declaration of Independence", was rendered letter perfect by each of the three schools in turn: Calvin Havener and Virginia Vaughan advancing the colors and leading in the ritual for Lennox, Patsye Burris and Shirley Altum for McMullin, and Dale Lackey and Doris Troxell for Sand Prairie. Commander Jean Hirschberg of the Henry Meldrum Post, Sikeston, presented each school with a Flag as a reward for their proficiency. Teachers of the schools, who received commendation for their efforts in training the children, standing at the rear of the group, are Ernest Alsup of McMullin, Miss Bertram Bradford of Sand Prairie and Mrs. Gilbert Wilson of Lennox.

Washington Comment

With the possible exception of New York City, Washington stands at the head of the list in the matter of staging historic parades and turning out huge crowds to view them. It was in the natural order of things that the Persident's return should have lined the streets with more than two hundred thousand spectators. A little relaxing in the hour for opening the government departments, set free thousands who otherwise could not have taken time off. Many tarried about the White House, and were rewarded, an hour after the arrival of the President, by his appearance on the porch, to great the residents of the Capital with a wave of the hand. About the only disturbance that went with the entire demonstration was the arrest of two young men handing out pamphlets inappropriate for the occasion.

The heavy odor of politics has drifted away, to the relief of all, but more than a faint scent remains. Republican authorities on statistics point out that so far as the popular vote is concerned, the result was close, the events of the past few days being merely the beginning of a crusade for the broad principles involved in the campaign. Democrats are more interested in the victory of the present than in the opposing crusades of the future.

It is estimated that the Republican loss in the House will amount to eight seats, with a single contest for place still in the balance. The picture is not so sharply drawn as might appear at first glance. Nine states wanted a Democratic President, but thought that they could be best served by Republican Governors. Out of the ten states which thought that they did not care for any more of Mr. Roosevelt, at least three preferred to have a Democratic pilot at the wheel, so far as the affairs of the state are concerned.

It is a little too early to collate the foreign reaction to the election, but here and there a word has been spoken on the other side of the water. The English newspapers are openly jubilant and look for more aid from the United States, the view being that pledges of help have been made heretofore, and that the election result renews them. Official France is reticent, but suggests to the French papers that the election should not be given too much prominence or be made the foundation for too many hopes. It is in a settlement of European problems, particularly those of an economic nature, and along lines that already have been laid down under axis direction, that the welfare of France is alleged to reside.

England still turns a trusting eye on the United States as a source of supply for airplanes. It is said that the President and the Defense Board are considering a British request for more than ten thousand fighting machines of the air. Whatever be the outcome of the English request, the United States is interested in the production of aircraft, especially if there is truth in the report that Mr. Ford is in a position to make heavy deliveries, and is not without encouragement.

On its twenty-third birthday, Soviet Russia celebrated a red letter occasion in its young manhood. With the confidence of youth, the Union of Soviet Republics declares itself ready to deal instantly a crushing blow to anyone who dares to violate the holy frontiers of the land: so the text runs. Frontiers have not amounted to much, of late, as most of Northern Europe can testify. The Russians see an alarming international situation, calling for maximum vigilance. The warning hardly could have been intended for Holland or Belgium. International relations are a ponderous and well guarded secret, but it is safe to assume that Russia and Germany are not hand in hand to such a degree that the words were intended for ears other than Mr. Hitler's. The Russians are not sentimental, but aside from the perils of the moment, some incidents of the former World War still remain unforgotten. A real trimming for Nazi Germany may yet arrive, and from the north.

A flying swallow keeps its mouth open to catch small insects.

DESIRE FOR CLOSETS TOPS WOMEN'S POLL

Convenience features voted for by Cleveland club women in a poll of "What Do Women Want in a Home?" included: plenty of closets with the right kind of built-in shelving for each one; adequate electric outlets for lamps and appliances, as well as for lights on dark stairways and in closets; noiseless plumbing equipment; uniform window sizes throughout the house; complete copper piping; automatic heat and hot water; insulation; a first-floor lavatory; shower in the bathroom; plenty of surface work space in the kitchen; and built-in features including a clothes chute, desk and filing space in the kitchen, the dinette buffet, and medicine cabinets in the bathroom.

As a badge of his profession, down to the 16th century, every European physician wore a ring.



YES—

We're Thankful a Thousand Times

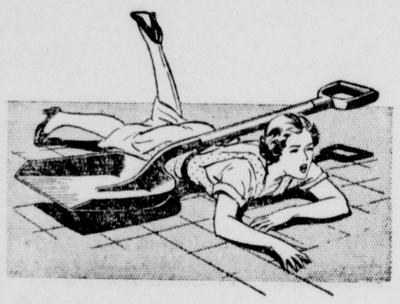
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- FOR OUR COUNTRY . . . .
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- YOUR FRIENDSHIP, YOUR PATRONAGE . .
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Sherman Grant, Agent Sikeston

AUTO LICENSE DEADLINE

November 20th will be the deadline for purchasing city automobile licenses.

All drivers must place city licenses on the windshields of their cars. They will be subject to fines if license are not displayed on windshields.

Sikeston Police Department



Where the back seat drivers

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• With the longest springbase of any low-priced car—longer by at *least* 3½ inches; with new longer, softer, slow-acting springs; with rear seats set *farther forward;* and with its deep cushion, divan type seats, the riding quality of the big new '41 Ford is 'way beyond comparison with any other car in its price class. Come in and *drive* it. Prove it to yourself.

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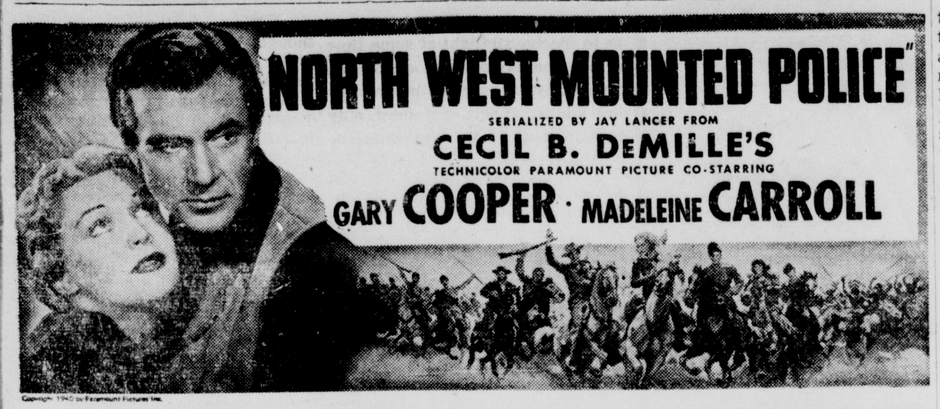
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BEAT 'EM BULLDOGS—FAULTLESS CLEANERS—PHONE 127



CHAPTER SIX SYNOPSIS

The Canadian North West in 1885 is facing a bloody civil war with the Metis, a nation of half-breeds incited to rebellion by Jacques Corbeau, who is wanted for murder in Texas. Dusty Rivers, a Texas Ranger, comes to this wild country to arrest him. Corbeau, with the aid of a Gatling machine gun, stirs the Indians into revolt. Dusty accompanies the North West Mounted under Sergeant Jim Bret in an attempt to apprehend Corbeau. Constable Logan, brother of April, a frontier nurse, with whom Bret is in love, is detailed by the latter to scout the Indians. Corbeau's daughter, Louvette, however, entices Logan away from his post. As a result, the Mounted Police ride unknowingly into an ambush previously arranged by Corbeau.

CHAPTER VII

"Oh my God!" said Jim Bret. "Poor kid!"

The patrol had marched on. Jim Bret, with Dusty and two troopers had ridden off the trail to pick up Jerry Moore and Ronnie Logan and hear their report. But Jim Bret now knelt beside the mutilated body of Jerry Moore. Of Ronnie Logan there was no sign. The Sergeant stiffened suddenly, turned to the troopers:

"Back to the column! Warn Inspector Cabot, outpost killed! Danger of enemy on all sides—gallop!"

The troopers whirled their rearing horses, set off at a dead gallop, as Jim Bret and Dusty entered the cabin. They looked around and Jim saw the note. He tore it from the wall and read it.

"The klootch!" he said harshly. "The damned klootch got him at last!" He handed the note to Dusty, who read it.

Dusty Rivers frowned, as if from some inner painful thought. He twisted the note into a spill, thrust it down into the smoldering coals of the fire that Ronnie had built the night before. The paper burst into flame.

"Dam you!" said Jim Bret. "You're destroying evidence!"

Dusty nodded calmly. "Evidence that might send a boy to a firing squad."

"He'll deserve it if the column rides into a death trap!"

"I was thinking of his sister, Jim Bret," said Dusty.

The Sergeant turned away, but



whirled, as they both heard the sound of rifle fire, then the diabolical chatter of the Gatling gun.

"Damn him!" yelled Jim Bret. "They're paying for his mistake! Come on, cowboy!"

They escaped into their saddles, set off at a gallop toward the battle. They rode hard and presently they saw the scene below. The Mounted Police, caught in the crossfire in Beardy's Basin, were meeting the attack. Dusty and Jim Bret heard the bugle below "Commence Firing," glanced at each other, spurred their horses forward. Riding low, over their horses' sides, they sped through the fire, Indian fashion, until they reached the column.

"Keep your fire low!" shouted Jim as he leaped off his horse. "Don't waste a shot!"

Under pressure of the terrific fire, but with disciplined efficiency, the Mounted Police dissolved themselves into fighting formation. Here and there a trooper fell, as they dismounted, but there was no panic. It was as if they had rehearsed this scene many times, so precise was their action. Every seventh man took the horses to the rear. The others, running low, carbines in hands, deployed in a wide, semi-circle defense, taking advantage of every irregularity of ground for cover.

Tod McDuff, looking, in battle, more like an Indian than a breed, crept here and there, seemed almost to blend with the landscape and fired cooly whenever a movement showed itself in the heavy greenery of the mountainsides.

"Turn over the wagons!" shouted Inspector Cabot. "Use them as barricades!"

The wagons were turned over, the troopers using them as cover, but Inspector Cabot perhaps thinking of the effect he would have on attackers and attacked alike, disdained to protect himself. Between the lines he walked erect, swinging his riding crop, giving his orders.

"Fire at the flashes!" he told them. "Conserve your shells!"

They did as bidden, but the fire of the Metis began to tell. Here and there the troopers began to fall; the hideous fire of the Gatling gun that sprayed the entire basin kept the survivors from answering effectively. And finally Inspector Cabot, preserving his magnificent indifference as he walked in the enclosure, went down, a bullet in his chest. They rushed to him and he called for Jim Bret.

"Take over!" he said weakly. "Fall back on Carlton and defend it! Have the bugler blow!"

Jim Bret gave the order. The notes of the bugle sounded clear, even above the terrible din of the battle. And still there was no panic. The Mounted Police moved to carry out the new orders. The wagons were heaved upright, even in the leaden sleet that filled the air about them; the horses were brought,—what was left of them; the wounded were carried and loaded in the wagons.

The retreat began.

"Give me ten men!" shouted Dusty Rivers to Jim Bret. "I'll hold the road, while you boys fall back!"

He looked around, but it was hard to count ten men still on their feet. For an instant he and Jim Bret stared at each other; then, grimly they followed the retreating column, firing as they went, leaping from cover to cover, but their fire was deadly. There was no rush.

Slowly, painfully, the shattered column made its way to the post Slowly, relentlessly, the army of the Metis followed, but at least there was no Gatling gun now. Corbeau had to carry it as they traveled and the rifles of the police, though few, were still not to be braved by the breeds.

They reached the Fort, closed the big gates of the stockade.

"Man the bastions!" said Jim Bret. There were not many, but the bastions, the fire parapets were mannel, even though the painfully wounded were needed to complete the complement of defense.

Within the Fort, the doctor was busy. He hurried to Insepctor Cabot's stretcher.

"Attend the others!" snapped Inspector Cabot, but his voice was failing; and when the doctor hesitated: "That's a command!"

He looked up as Jim Bret came to stand by him.

"How many?" he gasped. "How many got back, Jim?"

Jim Bret opened his mouth, but did not speak for a moment.

"Not many," he said finally. There were, in fact, only eight who had suryived without hurt, besides Tod McDuff and Dusty Rivers, but no need to tell Cabot that. For Inspector Cabot, Jim knew, was dying.

The Commandant closed his eyes and for a moment it seemed that he had gone. But he opened his eyes. Feebly, he motioned for Jim Bret to lean more closely and Jim knelt beside him.

"Logan deserted?" said Cabot, and when Jim, his face twisted with pain, nodded: "Bring him to justice, then, Jim Bret!" The voice rang clear in that moment, but faded almost immediately. "You!" he continued weakly. "You, personally, Jim Bret!"

The Sergeant nodded again and Inspector Cabot pressed his hand.

"Hold—them—off," he whispered. "The—others—will come. Hold . . . "

Inspector Cabot died.

Jim Bret looked up at Dusty Rivers, his eyes suspiciously misty. Then they hurried from the place as a burst of firing came from outside.

Fort Carlton, with its little band of defenders, was beseiged by the Metis.

(To be continued)

Two-Course Dinners Quick and Easy

Simple little dinners have a place in every homemaker's repertory for those days when meal-preparation time is short, or you just don't feel up to something more elaborate. The two-course dinners given below can be prepared with a minimum of fuss, and are easy to serve and clean up afterward. And they fit the modern budget.

DINNER 1

Breast of Veal with Vegetables
French Bread
Vanilla Rennet-Custard Dessert
(Topped with dried oranges)
Ginger Cookies
Milk Coffee or Tea

BREAST OF VEAL WITH VEGETABLES

(All recipes tested by Good Housekeeping Institute)

Use Institute-approved measuring cups and spoons. Measure level.

2 lbs. boned veal breast
¾ lb. sausage meat
1 tsp. salt
⅛ tsp. pepper
3 tbsp. fat
2 sliced, medium onions
1½ c. cold water
8 pared, medium carrots
1 No. 2 can peas

Lay veal on a flat surface, and spread with sausage meat, Roll up like a jelly roll from one end. Tie with string, and if necessary skewer ends with toothpicks. Roll in the salt and pepper; then brown in the hot fat on all sides in a Dutch oven. Next, add onions and water; cover, and simmer 1½ hrs. Add carrots (also 6 pared, medium potatoes if desired), and continue the simmering, covered, about 45 minutes, or until tender. Remove meat and carrots to a hot platter. Add the peas, with liquor, to the pan gravy; then thicken and season if necessary. Serves 6.

DINNER II

Spanish Hamburger Casserole
Hearts-of-Lettuce Salad
Crusty Rolls
Applesauce on Sponge Cake
Milk Soffee or Tet

SPANISH HAMBURGER CASSEROLE

1 8 or 9-oz. pkg. macaroni
1 c. minced onion
1-3 c. mixed green pepper
2 tbsp. salad oil
1 lb. bottom round or chuck of beef, ground
1 tsp. salt
⅛ tsp. pepper
6 tbsp. grated cheese
1½ c. hot, well-seasoned, medium white sauce
½ c. canned tomatoes

Cook the macaroni in boiling water until tender; then drain. Saute the onion and green pepper in the salad oil until tender. Add meat, and cook until meat has lost its red color, stirring frequently. Add salt and pepper. Add 4 tbsp. of the cheese to the white sauce; then gradually add tomatoes, stirring constantly. Arrange alternate layers of macaroni, meat and tomatoe sauce in a 2-qt. casserole. Sprinkle with 2 tbsp. cheese. Bake uncovered, in moderately hot oven of 400° F. for 40 minutes. Serves 6 to 8 generously.

OUR PUBLIC SCHOOLS

R. A. HARPER, Superintendent

THE SCHOOL NEWSPAPER — ITS VALUE TO THE SCHOOL AND COMMUNITY

The Bulldog Barker is now in its fourth year as the spokesman for the student body of S. H. S. Each week approximately 650 copies are mimeographed. This year the publishing of this paper is done by the Journalism class under the sponsorship of Mr. Hopkins. The paper has gradually improved in quality since its beginning. It is designed to be of service to the entire school system and has grown to be a part of our entire school.

Much valuable experienecee is gained from having a part in publishing a school paper—gathering news from all departments, setting up the stencil dummy, laying out headings, cutting the stencils, running the mimeograph, stapling the pages and distributing. About thirty copies each week go to other schools in this section of the state Many former students are on the mailing list. All this provides much valuable training for several of the youngsters in the Journalism class which may be very valuable from a vocational standpoint.

The primary purpose of the Bulldog Barker is to print news for the student body. It is not an advertising medium but is supported wholly from school funds. This school paper serves as a connecting link between the various departments of our school, the students and the homes. The news is fresh and timely and goes into most of the homes of the community regularly each week during the school year.

Furthermore, our school paper is the result of the efforts of our students under the supervision of a teacher. Students like to see their work in print and other students like to see their names and activities in the paper. Thus, by reading the news of the entire school, more enthusiasm is created for the school and consequently more school spirit. Our school has an enrollment of over 1600 youngsters with 52 teachers. The Bulldog Barker tends to form the various schools into one solid unit.

CARD OF THANKS

We wish to thank the many friends who assisted us and offered their services and floral offerings, and Brother Hershel Asa for his consoling words, in the death of our beloved wife and mother.—The husband, Chas. Denbow, The children, Mr.s Ruby Cook, Mrs. Pearl Hampton, Mrs. Dorothy Yount, William, Raymond, James Clifford and Devere Denbow.

CARD OF THANKS

We wish to thank our many friends for their sympathy and kindness during our sorrow in the death of our dear mother and mother-in-law, Mrs. L. B. Herring. Especially do we wish to thank our friends for the beautiful flowers and Rev. Jackson for his consoling words, those who furnished their automobiles and Ellise service. The kindness will always be remembered by the children.—Mr. and Mrs. Clyde Herring, Mrs. Pauline Jines and children, Mr. and Mrs. Jimmie McNeil, Mr. and Mrs. Ted Julian, Mrs. Geneva Ozee, Lucian Herring, Erby Young.

Just 21 years ago the first state tax on gasoline, a mere 1-cent a gallon levy, was inaugurated by Oregon. In 1939, state gasoline taxes reached a record high of $816,433,000

The Standard $2 per year.



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HER Groceries Are
STOKELY'S FINEST FOODS

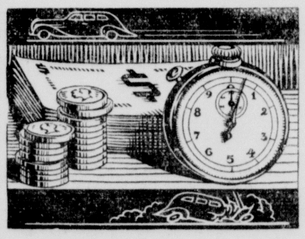
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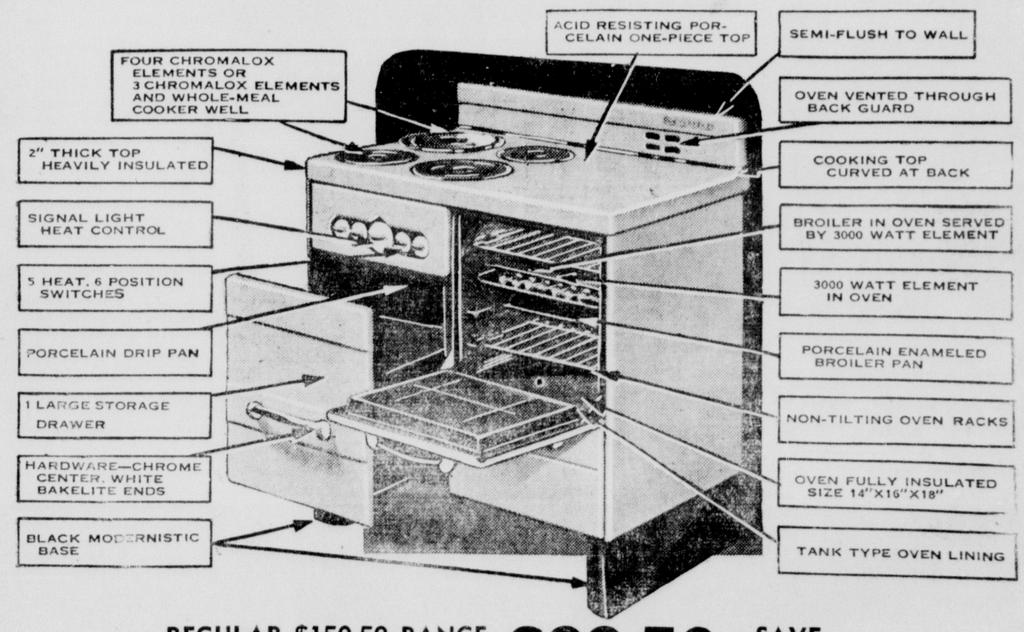


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CONSIDER HEAT WHEN PLANNING HOME

Plan the heating system as a definite part of the design of the home builders advise.

Too often the heating system is considered as an afterthought and the type selected is not appropriate for the house. Concerned with all elements of the houses offered as security for insured mortgages, the Federal Housing Administration, through its Technical Division, has declared that the shape of the house and the room arrangement have important bearing on the type of heating equipment selected, as well as the resulting comfort, and economical installation and operation of the equipment.

STOVE IS SIMPLEST

A stove or circulating space heater is the simplest form of heating unit and the least costly to install. When this type of heating equipment is used the house should be small and its plan compact, with rooms so arranged as to afford the freest possible circulation of air to all rooms. Uniform distribution of heat to all rooms, however, is rarely obtained without a distribution system. The heating unit may be placed in the living room and may be fired with oil, gas, or coal.

Another type of heater unit is known as a floor furnace. It may be fired with gas or oil. The unit is hung below the floor. Return-air registers may be placed in individual rooms and connected by ducts to the heating unit to improve the circulation of warm air to each room.

A supply of fresh air to the unit from out-of-doors is desirable, and the unit must be connected to a chimney flue for proper venting. The warm-air supply is usually through a floor register located over the heating unit. Other arrangement for the warm-air supply can be made by placing the unit under a partition so that air is supplied to two rooms by wall registers or the heater can be placed under a centrally located closet having a raised floor which permits the use of wall registers to supply heat to several rooms.

UTILITY ROOM SYSTEMS

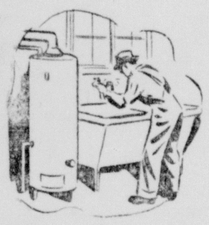
A forced warm-air or forced hot-water heating system may be used with the heating unit placed in a first-floor utility room or small heater room. For the forced warm-air system, where the plan is compact, it is possible to connect the warm-air supply to a plenum chamber formed by furring down the ceiling of a small hall and forcing, by means of a fan, warm air direct from the plenum through registers located near the ceiling of the individual rooms. When the plan does not permit this arrangement, individual air-supply ducts should be provided from the heater to the rooms to be heated.

Gravity warm-air, hot-water, and steam systems must be installed below the first floor, say FHA technical experts. For economy in construction these may be placed in a partial basement with access from outside the house. For greater convenience it is desirable to have access to the heater space from inside the house when an inside stairway can be included. In either case warm-air systems of the pipe-less type or gravity or forced-air supply systems, using ducts to individual rooms, may be used.

When the heating equipment is placed below the first floor any type of steam or hot-water heating system may be used. Hot-water and steam-radiation systems and warm-air systems using air-supply ducts to each room have the advantage of providing for a more positive circulation of heat and more nearly uniform temperature control of individual rooms than is the case with other types of heating methods.

When a heater is used in any space which is not open to outside air, sufficient ventilation must be provided to assure efficient fuel combustion. The use of an inside chimney especially for one-story houses results in more economical construction, better chimney draft, and better operating economy. The rating and capacity of most heating devices are based upon chimneys of definite size and height.

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Does your home meet the needs of your family **today?** Or do you need an extra bedroom, another bathroom, more closet space, or perhaps a garage?

Is your home planned for easy housekeeping or does your kitchen require extra steps and back-breaking bends? A modern kitchen is equipped with convenient built-ins—compact and within reach—colorful walls and floors that are easy to keep clean—good lighting and plenty of outlets for electrical appliances.

What new things would make your home more livable? A fireplace or some built-in bookshelves in the living room? Maybe you'd like to have the entire house repapered or painted.

Any of these improvements (and lots of others can be made **without ready cash.** The advertisers on this page will help you work out plans, give estimates and show you how you can modernize your home on the FHA Plan and pay the cost conveniently with monthly payments to suit **your** income. Phone any of these advertisers for further information.

BETTER HOUSING FHA PROGRAM

Hints For Home Owners

REDUCING DRAFT

The advent of cooler weather will remind many home owners of former discomfort caused by drafty windows and doors. Aside from heat loss, a drafty house is a health hazard.

A thorough job of weatherstripping will do much to eliminate this fault and may be accomplished at reasonable cost. The choice of materials is wide, and selection may be governed by the amount of money the home owner desires to put into home improvement.

The Modernization Credit Plan of the FHA offers a means of obtaining funds for this improvement.

SPORTS CLOSET

A closet or small room given over to the storage of sports equipment will be appreciated by the home owner during the Winter months. An improvement of this kind may be financed with the proceeds of a Modernization Credit Plan loan insured by the Federal Housing Administration.

PAINTING SECLUDED SURFACES

Secluded surfaces, such as the underside of porches, should be treated with one coat of a high quality exterior paint to prevent deterioration from dampness, according to FHA officials.

AIR LEAKAGE

It has been estimated that in Winter about one-third of the home's heat escapes through the roof.

It is less difficult to install insulation in ceilings than in walls, as in practically all houses there is an attic large enough to permit working men to apply one of the many types of ceiling insulation now being marketed.

INSTALLING KITCHEN SHELVES

Many kitchens have a bare unused wall space that could be usefully and attractively transformed into recessed shelves. Painted in contrasting colors, such shelves may be used for cook books, recipe files, and possibly a telephone extension.

KITCHEN LIGHTING

Since the workshop of the average housewife is the kitchen, that room should be well illuminated. It is important that the kitchen be free from glare and shadows. FHA officials suggest that supplementary lighting fixtures be used in addition to the usual central ceiling fixture. A general recommendation for adequate kitchen lighting is the installation of fixtures for over-all illumination and special lights at the range, refrigerator, and sink work centers.

CLEANING FURNITURE

To clean dust and dirt from a bird-eye maple dresser wash with thick suds of any pure soap, follow with a clean cloth damp with clear water, and rub dry with cheesecloth.

The full moon rises near sunset, and sets near sunrise.

Questions and Answers

Q. What principles should be considered in the planning of bedrooms?

A. Sleeping rooms should be well separated from the balance of the house and should be located so as to receive sunlight at some time during the day and, if possible, be favored by exposure to the prevailing winds. Their size need only be sufficient to accommodate essential furniture, consisting of bed, dresser, and one or two chairs, and to provide space to permit easy access to the furniture and closet. Plan these rooms so that their shape and the relationship of wall openings and wall spaces will permit an arrangement of furniture which does not require walking around a bed in order to reach the bedroom entrance door, closet, and dresser.

Q. What fittings are necessarry for a minimum clothes closet, and what size should the closet be?

A. Fittings for such a closet should include a hanging pole, parallel to the door, and a shelf. Poles may be of hardwood, one inch in diameter, or metal, three-quarters of an inch in diameter, and placed about five and one-half feet above the floor. Deep shelves should be avoided. Provide a clearance of at least four inches between shelf and pole. The depth, front to back, of the closet should be at least 22 inches, although two feet is considered more desirable. If a hook strip is included at the front or rear of the closet, increase this measurement to 30 inches. The width, end to end, should be about two feet wider than the door opening. Space greater than 12 inches to the right or left of the door in a small closet is inaccessible.

FIT NEW HOME TO FURNITURE FOR LIVABILITY

Arrangement for furniture has a great deal to do with the livability and charm of a home, qualified interior decorators say.

Furniture is part of the decoration of a room. Therefore, the decoration itself must accent the structural lines of the object it decorates.

FHA officials remind prospective home builders that forethought in planning wall space and placing windows and doors in a new house will make it possible to arrange the furniture in the most comfortable and satisfactory way. If left to chance, the furniture which the family intended to use may have to be discarded and new pieces bought. Otherwise, wall space that is two or three inches too short for the davenport, bed, chest, bookcase, or dresser will be wasted.

The architect can just as easily make the wall space fit the furniture and design rooms for the most logical grouping.

The whiskers of goats are being used in carpet manufacturing.

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SHORTS

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With Clark Gable, Spencer Tracy, Claudette Colbert, Hedy Lamar.

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SATURDAY, NOV. 23—

"Ragtime Cowboy Joe"

With Johnny MacBrown, Fuzzy Knight, Nell O'Day.

Chapter 6—

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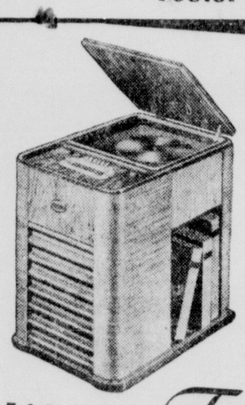
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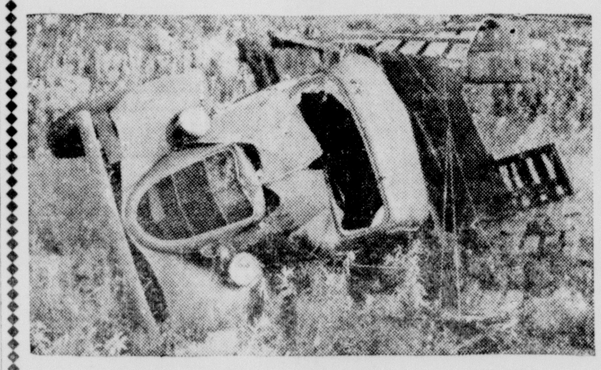
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Put Best Food Forward; Try Holiday Ham

Thanksgiving Day dinner is always a case of putting your best food forward.

Baked ham, as American as this holiday itself, is an excellent example of so doing, says Inez S. Willson, home economist, as she emphasizes low temperature and dry heat as the most important factors to insure perfection in roasting.

SELECTING THE MEAT

You may buy either a whole ham or a half ham, whichever best suits your needs. In either case, be sure that it's larger than you need for the one meal—ham is such excellent material for resourceful follow-ups.

If the ham has the skin on, this may be taken off at the market, or it can be removed just before the end of the baking period.

BAKE HAM SLOWLY

A ham is baked on a rack in an uncovered pan with its fat side up. No basting is necessary during cooking because, with the fat side uppermost, the meat is basted automatically.

If you have a meat thermometer insert it so that the bulb is in the center of the thickest muscle, not touching the bone or fat.

Roast the meat in a slow oven, 300°F., until the thermometer registers 170°F. While many factors affect the length of time it will take for the ham to reach doneness, the average time is about 25 minutes per pound.

While ham is deliciously flavorful just as it comes from the oven, sometimes for variety, to complement the taste or just to be festive, we glaze the ham shortly before it's done.

Particularly appropriate for Thanksgiving is this Cranberry Almond Glaze for baked ham.

CRANBERRY ALMOND GLAZE

½ cup light brown sugar
2 cups cranberries
½ cup chopped almonds
1 cup water
1 cup sugar
Cloves

One-half hour before the ham is done, remove the rind, if present, and score the fat diagonally. Insert cloves into the fat at regular intervals, sprinkle with brown sugar, return to the oven for a few minutes. Cook cranberries with water until tender, then add the sugar and almonds. When the brown sugar has melted on the ham, baste with the cranberry sauce and return to the oven to finish cooking.

OTHER GARNISHES FOR HAM

There are many other ways to garnish a ham. It may be scored, stuck with cloves, and Queen Anne cherries may be placed in each of the diamonds for design. They should be fastened with toothpicks. A cluster of apricots may be arranged on the ham and spiced fruits may be placed about it, heated during the last few minutes of cooking.

In fact, there are so many way to serve a ham that each time it can have a new and attractive "dress."

Inviting Desserts

If you are seeking variety in desserts you'd do well to try some of these delicious concoctions.

PRUNE CUSTARD

¼ cup sugar
2 tablespoons cornstarch
Few grains salt
1 egg
1 cup water
1 cup evaporated milk
½ teaspoon almond extract
2 oranges
12 cooked prunes
Moist coconut

Mix sugar, cornstarch, salt. Beat eggs, add with water and milk. Cook over hot water until thick, stirring constantly. Cool. Add extract. Pour into dish. Garnish with orange segments, pitted prunes and coconut.

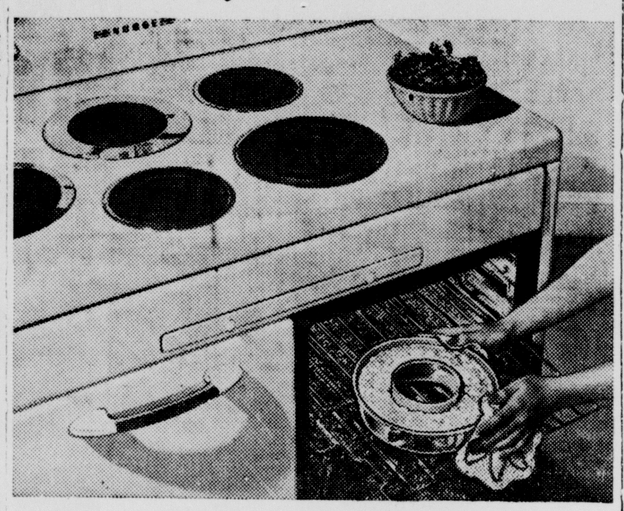
FIG PUDDING

2 1/3 cups chopped dried whole figs
¾ cup evaporated milk and
¾ cup water
1 1/3 cups chopped suet
½ cups soft bread crumbs
3 eggs, well beaten
1½ cups flour
2¼ teaspoons baking powder
1 cup granulated sugar
1 teaspoon nutmeg
¾ teaspoon salt
3 tablespoons grated orange rind

Cook figs with milk in double boiler 20 minutes. Combine suet, bread crumbs and eggs. Add the cooked fig mixture with sifted dry ingredients and orange rind and mix well. Pour in well greased 2-quart steamed pudding mold. Steam for 2 hours on a trivet in covered kettle with water covering 2-3 of mold. Unmold and serve with hard sauce.

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Design for Dining

An author-gourmet told a friend, not long ago, that a good meal is like a well-written story — complete with suspense, surprise, and a rousing climax. As in fiction, the basic ingredients in cookery are few—but the ways of combining them, of "dishing them up," are practically limitless.

So take a tip from the author, and design your meals as carefully as though you were plotting a story. It's difficult, too. For first you must design your dinner from the standpoint of food-value; next, from the standpoint of each of operation; and third, you must design it from the standpoint of appeal—flavor and color and texture and shape.

On all three counts we recommend a veritable gem of a dish; it will make your family beg for more vegetables, please; or will, if you ask it, stand alone as a proud and luscious entree. We call it "Corn Ring," and we've been working out the perfect recipe in our experimental kitchen. A variation of that old-fashioned favorite, baked corn pudding, it offers, nevertheless, plenty of suspense and surprise and a rich-flavored climax!

So creamy-soft and delicate that it seems impossbile you can unmold it like any other ring. Yet that is just what you do—thereby making a pretty design for dining on the triple score of nourishment, cooking ease, and attractiveness.

Fill the center with buttery green peas or slivered string beans, and serve it up proudly with a juicy beef tenderloin or a crackling roast pork. Or use the corn ring as your main dish by filling it with mushrooms, creamed or boiled; or with creamed salmon, its flakes left big and succulent; wreath it with raw sliced tomatoes and little mounds of peas, alternating. You'll have a one-platter meal as delicious as it is beautiful to the eye—a smart, short story, in other words, "complete on one page."

As for the cookery itself, a corn ring is so easy to make with your modern eelctric range that you can pop it into the oven, set the automatic timer, and forget it while you set the table, toss up a crisp salad, and get a bowl of fruit or berries ready for desert. Thanks to heat that is so uniform and so accurately controlled, even at very low temperatures, you don't even need to set the baking dish or ring into a pan of hot water when you place it in the oven. Besides the added filip to flavor, there's another big advantage in baking your vegetables instead of boiling them; the excellent insulation of your modern range holds all the heat inside the oven, thereby keeping your fuel expenses low, and your kitchen cool. Nor is there any "guesswork," for the automatic timer and measured heat insure a perfect result each time you use the recipe, provided your measurements and procedure are exact.

CORN RING

2 cups whole kernel corn
½ cup bread crumbs
2 tablespoons pimento
2 eggs (beaten)
1 teaspoon salt
⅛ teaspoon white pepper
2 tablespoons fat (melted)
½ cup milk

Combine corn, crumbs, and pimiento. Beat the eggs, and to them add salt, pepper, fat, and milk. Combine with the crumb mixture. Place in a well oiled ring mold, and bake in a slow oven with the electric thermostat set at 300° until firm.

Hilda Tams of Dysart, Iowa, has been placed by the Chillicothe Business College with the Rath Packing Co., Waterloo, Iowa. She joins ten other graduates who have ben placed with this same company.

The Standard $2 per year.

Pot-Roast Ideal In Winter Menu

The official gesture of cold weather brings a demand for real "square-meal" food. An old-fashioned pot-roast cooked with vegetables and served with brown gravy hits the spot exactly.

Inez S. Willson, home economist, suggests the following cuts for excellence in pot-roasts, arm or blade roasts from the chuck of beef; rolled or standing rump roasts; the heel of round or the rolled outside muscle from the sixth and seventh ribs of beef. This last one is just right for the family of two.

POT-ROASTS ARE BRAISED

Pot-roasts are always braised. That is, they are browned on all sides, then covered and cooked in a small amount of added liquid until tender.

To keep the meat from becoming too brown, set it on a rack. From time to time it may be necessary to add more liquid. Always add the liquid in small amounts, if you're interested in a rich gravy and a tasty piece of meat.

Vegetables which you wish to serve with a pot-roast should be put in the kettle with the meat just long enough before the end of the cooking period for them to become cooked. Potatoes, carrots and onions are, of course, the most usual acompaniments, but now at the fall of the year perhaps you would like to add turnips, rutabaga or some other favorites you have in your garden or find at the market.

SPANISH POT-ROAST

4 pounds beef rump or chuck
1 clove of garlic
3 teaspoons salt
¼ teaspoon pepper
3 tablespoons fat
1 cup water
½ cup chili sauce
½ teaspoon Worcestershire sauce
2 onions, sliced
1 green pepper, diced
6 small potatoes
8 carrots

Brown the garlic in the fat. Add salt and pepper. Remove the garlic and brown the meat on all sides in the fat. Add water, Worcestershire sauce, and chili sauce. Cover tightly and simmer gently. Turn the pot-roast occasionally and add more water, if necessary, a little at a time. One-half hour before the cooking is completed, add onions, green pepper, potatoes and carrots. It will take about 3½ hours to cook a roast this size. Make gravy by thickening liquid with flour smoothed in water.

The Cookie Jar

Hungry children, home from school will make frequent raids on the cookie jar when it holds delectable dainties such as these.

HUNGARIAN COOKIES

1¼ cups shortening
1 cup sugar
3 eggs
½ teaspoon almond extract
3¼ cups flour

Cream shortening and add sugar gradually. Add eggs one at a time, beating thoroughly after each. Add almond extract, mix well. Add flour gradually, stirring until it is smoth. Put half the dough into a pastry bag and force through rose tip onto a cookie sheet. Sprinkle cookies with mixture of 2 tablespons grated orange rind and 4 tablespoons sugar. Bake in a hot oven 12 to 15 minutes.

BUTTER COOKIES

Cream together 1 cup butter, 1 cup granulated sugar and ¼ teaspoon almond flavoring. Add 2 eggs and beat thoroughly. Blend in 2½ cups sifted flour. Form into small balls ¾ inch in diameter. Place a pecan in the center of each Bake in a hot oven 10 to 20 minutes.

PRUNE SANDWICH COOKIES

Cream 1 cup shortening with 1½ cups brown sugar. Add 1 teaspoon soda mixed with ½ cup water, then 2½ cups quick cooking oatmeal uncooked, and finally 1½ cups whole wheat flour and 1 cup white flour. Roll thin and cut in circles. Put a spoonful of prune paste in the center of half of the cookie circles and top each cookie spread with paste with a plain circle. Press edges together with a fork. Gake 12 minutes in moderate oven.

Basketball practice has started at the Chillicothe Business College with Coach White selecting his varsity squad and the twelve state clubs their boys' and girls' teams.

One of the latest scientific advances for measuring strain on automobile parts is to make a transparent plastic model of some highly stressed metal part—such as a gear or connecting rod—and to examine the metal by passing polarized light through it. When the model is subjected to loads which represent the conditions of actual use, bright bands of color appear, like miniature rainbows, indicating the sections of greatest strain.

Sikeston Standard $2.00 per year



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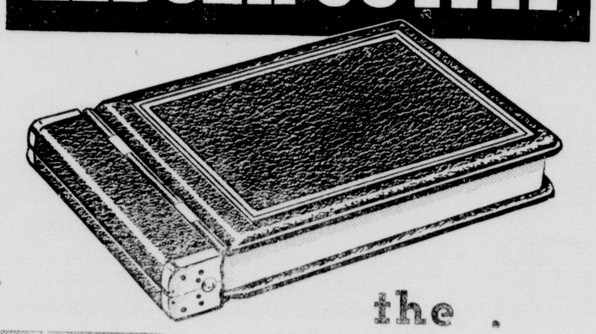
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Kiwanis Club Activities

By B. R. Schwegler

KIWANIS CHARTER NIGHT AT NEW MADRID

"Look out for the fundamentals, and democracy is secure," spoke William H. Bryan, St. Louis, governor of Mo-Kan-Ark. district of Kiwanis International, at the charter night program at New Madrid on Wednesday evening.

There were approximately 180 Kiwanis from Southeast Missouri and Northeast Arkansas with their wives and guests.

Mr. Bryan stated that we live in trying times, many forces are at work and they make life complex.

He gave the highlights of Kiwanis International using the ship as an emblem. He said the Kiwanis is an organization for service and not just a luncheon club. Kiwanis International helps to tie Canada to United States. It develops friendship and leadership. He said that we need leaders that think with brains and heart. It develops citizenship. The citizens of America enjoy more privileges than the citizens of any other country.

Our democracy is a matter of cooperation and is a very simple matter. Our forefathers gave us a life of freedom and they developed the following five institutions:

INSTITUTIONS OF FREEDOM

1. The home, which is the unit of our division.
2. The church, which is free and any man may worship God as he pleases.
3. The school, in which all members of a democracy must be educated.
4. The town hall, which is the emblem of free speech where all issues may be discussed openly and freely.
5. The free ballot box, where people may cast their vote without fear and harm.

The charter was accepted by E. F. Sharp of the new New Madrid club. He spoke saying "I have been a joiner." It is a wonderful organization for making friends and we are standing for the things that Kiwanis stands for.

GIFTS TO CLUB

The other twelve clubs in division 12 pooled their resources and brought gifts to the new club. They were presented by R. A. Harper, president of the Kiwanis club of Sikeston. These gifts were a secretary's kit, road signs, an American flag, a Canadian flag, a gong and a gavel. These gifts were accepted by Walter L. Stewart, vice-president of the New Madrid club.

The following clubs were represented: Jonesboro, Paragould and Blytheville, Ark., Charleston, Caruthersville, Lilbourn, Gideon, Poplar Bluff, Dexter, and Sikeston, Mo.

Other guests were the wives and friends of Kiwanis and Chas. Holman, International Trustee of Kiwanis International, Chas. Fredrick, district secretary of Mo-Kan-Ark. district, and Dr. Bunch of Cape Girardeau.

STANDLEY IN CHARGE

The meeting was presided over by L. M. Standley of Sikeston, who is extension chairman of the Mo-Kan-Ark district, who played an important part in the organization of the new New Madrid club.

The charter night program was under the chairmanship of Wm. Mann. Rev. R. A. Brooks, pastor of the Methodist Church, gave the address of welcome stating that this was the thirteenth club in this division and was receiving its charter on the thirteenth of November. The response to the welcome was made by Lieut. Gov. Lee Trammel.

A trio of young women accompanied by Miss Lucille Bates sang "Mighty Like a Rose" and "Blueberry Hill." A men's quartet sang "Swing Low Sweet Chariot" and "Drink to Me Only With Thine Eyes." Geo. Kirk of Sikeston led the assembly in singing.

Thirty American circuses and some 300 carnivals now utilize motor vehicles in numbers ranging from several units to whole fleets. The first big circus to be completely motorized, about a decade ago, estimated that for each month it was on the road it saved $20,000 in operating expenses by using motor trucks.

It is said that all bears are born during the winter.

Something to be "Thankful" for!



Interwoven Socks for Thanksgiving

Even those sturdy *hand-knit* stockings of the old Puritan days *never* wore like Interwoven Socks.

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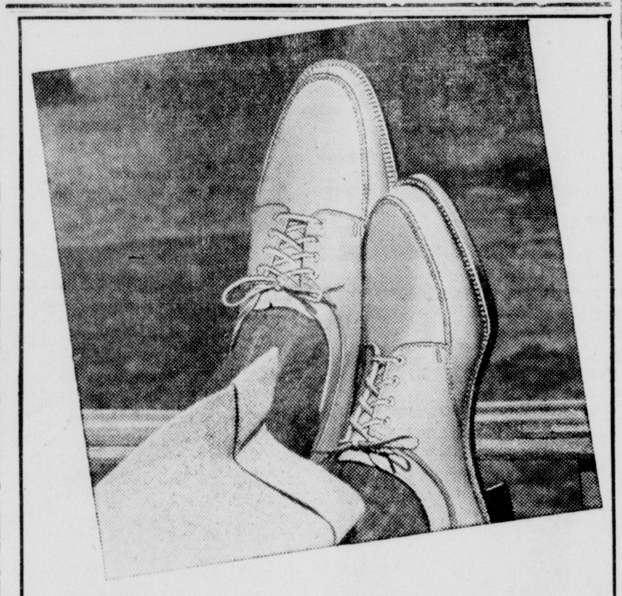
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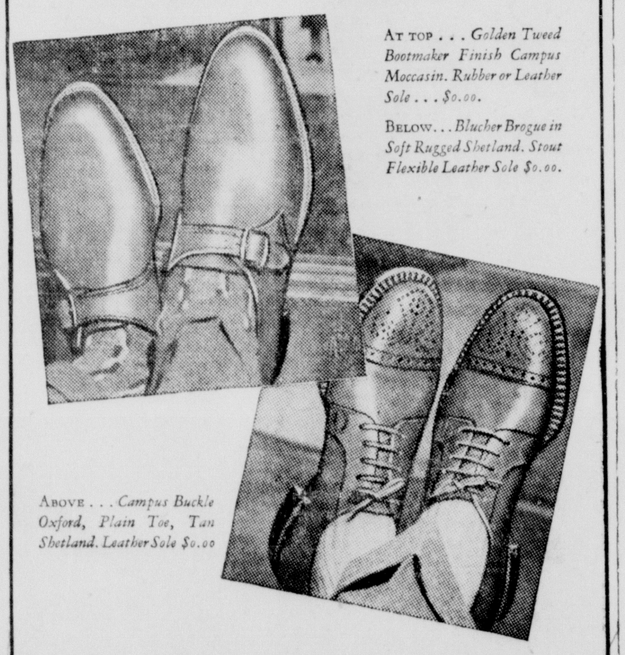
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We have Ramblers in a wide selection of colors, patterns and models—but we're particularly proud of our new camel-tone and vicuna shade Ramblers. We urge you to see these remarkable coats today. Prepare now for the game Saturday—and for every Saturday—and every day, from now until April. For Rambler is the ideal coat for all weather from now on!

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THE BUCKNER RAGSDALE Co.

A New Twist To Eggs

Rich in vitamin A, iron and protein, eggs go a long way toward helping you give your family well-balanced, nourishing meals. Serve one egg a day per person, or more if your budget allows. Don't depend alone on the old standbys of fried eggs, poached eggs, and eggs cooked in the shell, but serve them in puddings or ice creams, in egg sauces for vegetables, in sandwiches, in milk drinks, etc. Or try these delicious recipes of ours for a change.

SPOON BREAD

4 cup bottled milk or 2 cups evaporated milk and 2 cups water
1 c. fine water-ground cornmeal
2 tablespoon butter or margarine
1¾ teaspoon salt
4 eggs, well beaten

Scald the milk in a double boiler. Gradually stir in the cornmeal and cook until the consistency of mush. Add the butter and salt, and pour over the well-beaten eggs gradually while stirring. Pour into a greased or oiled 1½-qt. baking dish. Bake in a hot oven of 425° F. for 45 min. Serve at once with plenty of butter. Serves 6. To serve 2 or 3 make half this recipe. Serve as a main dish for Sunday-morning breakfast with fruit or fruit juice, creamed dried beef, and coffee.

PUFFY OMELET

8 eggs, separated
¾ teaspoon salt
⅛ teaspoon pepper
½ cup water
2 tablespoon salad oil or fat

Beat the egg whites stiff with a hand beater or an electric beater at high speed. Beat the egg yolks until thick and lemon-colored; add the salt, pepper, and water, and beat thoroughly. Fold the egg-yolk mixture lightly but completely into the egg whites. Meanwhile heat the salad oil or fat in a skillet, tip the skillet to grease the sides and the bottom evenly. Then turn the heat to low and add the omelet mixture. Cook over low heat until well puffed and golden brown on the underside—about 9 min.-Then set in a moderate oven of 350° F. for 5 min., or until the surface seems set when pressed with the finger.

Now loosen the sides of the omelet with a spatula, cut through the middle—at right angles to handle of the pan—without cutting all the way through. Then fold the omelet carefully from the handle to the opposite side of the pan and turn onto a hot platter. Serves 6.

EGG STUFFED TOMATOES

6 medium-sized tomatoes
Salt
½ cup soft bread crumbs
2 tablespoons minced onion
6 eggs
1½ teaspoons melted butter
6 tablespoons bottled milk or 3 tablespoons evaporated milk and 3 tablespoons water
1 10½-oz. can condensed cream of mushroom soup

Scrape out all the pulp and juice from the tomatoes and sprinkle the inside well with salt and a little pepper. In each tomato place 1 tablespoon bread crumbs and 1 teaspoon minced onion. Break 1 whole egg into each tomato cup; sprinkle with salt and pepper. Combine the remaining 2 tablespoons of bread crumbs with the melted butter, and sprinkle 1 teaspoon over each. Bake in a shallow baking pan in a moderately hot oven of 375° F. for 25 min. Meanwhile add the milk gradually to the soup, stirring constantly, and heat. Serve with the stuffed tomatoes. Serves 6. In serving 2 or 3 make half this recipe. If a 16-oz. can of cream of mushroom soup is used for the sauce instead of the condensed soup, melt 2 tablespoons butter or margarine, add 2 tablespoons flour, and blend. Add the soup, and heat thoroughly, stirring constantly.

What's New in Cooking

by Gertrude Dent



Here's a Bugdet Boon with a Surprise Stuffing

There is no better way to keep well within the family budget, and at the same time give your family its full quota of nutrients and vitamins, than to discover tasty and attractive ways of serving inexpensive meats.

Take flank steak, for instance: it is lean and richly flavored and good. Half a pound of meat per day per person, the experts recommend—and your half-pound portion might very happily come from this tasty, yet cheap cut.

Of course, it is no new story to homemakers that the cheaper cuts of meat are frequently the most nutritious. They require long, slow cooking to make them tender, however, and this very process has led to difficulties in the past. For one thing, the housewife frequently objected, with reason, that this long cooking meant added fuel cost—so the meat wasn't cheap after all. For another, the prolonged process added to her own work and worry, because it demands constant attention over a period of hours lest the meat "cook dry" and scorch or stick to the pan. Furthermore, the meat didn't always "turn out" the same; for old-style fuels, with open-flame cookery, were sometimes apt to be "slower" or "faster" than normal, due to conditions over which the homemaker had no control.

Today, all of these objections are overcome, when she uses the deep-well cooker of her modern electric range. Recessed and out-of-the-way, yet convenient for use, the deep-well cooker is so well insulated that it requires very little current and is ideal for handling the inexpensive, tougher cuts of meat; the insulation helps keep your kitchen cool, furthermore. You have your choice of 5 accurately controlled speeds. And you can operate it with your electrict timer which turns the current on and off at a specified time, thus leaving your afternoon free for the pursuit of happiness!

The recipe printed below is enchanting by reason of its aroma as well as its flavor, and the stuffing provides a happy surprise—it will add new zest to your early autumn menus. And you'll find that cooking this stuffed flank steak in your deep-well cooker instead of in your oven, will give you an easier and a more delicious dish. For 4 or 5 servings, use the following quantities:

STUFFED FLANK STEAK

(Serves 4-5)
2 small flank steaks
3 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
Sausage stuffing
2 tablespoons fat
2 cups tomato juice
6 small whole onions (if desired)
6 small whole potatoes (if desired)

Wipe meat with a damp cloth. Sift together the flour, salt, and pepper, and pound into both sides of the meat, using the edge of a saucer. Spread stuffing on steak, roll, and fasten with skewers or er, string. Melt fat in deep-well cooker, with switch turned to High. Brown the stuffed steak in the fat, turning frequently. Add tomato juice, cover, and cook on High until steam escapes. Then turn switch to 3rd position, and cook about 2 hours, or until the meat is tender. If desired, small peeled onions and potatoes may be added at the end of the first hour and a quarter of cooking. When the meat is done, remove to a platter, thicken the gravy, and pour over the steak.

SAUSAGE STUFFING

¼ pound sausage meat
¼ cup celery (diced)
2 tablespoons parsley (minced)
1 tablespoon onion (minced)
½ teaspoon sage
2 cups soft bread crumbs

Cook sausage meat, celery, parsley and onion with switch turned to second position, for about 10 minutes. Add remaining ingredients and mix well.

Criminologists once believed there was a criminal type face, but such views have not stood the test of time and no longer are held by the majority.

Honey Corduroy



For campus wear this frock of honey colored cotton corduroy is ideal, says the National Cotton Council. Tailored along simple, straight lines, it meets with campus requirements of comfort and good looks. A longstanding favorite of collegians, corduroy this season has risen to new heights of fashion.

"All-in-One" Dishes Save Autumn Time

If a homemaker had nothing else to do but to sit on a hilltop and watch crisp, rusty leaves sidle down to the ground, autumn days would still seem much too short.

As it is, the delightful interlude between summer and winter is generally the busiest season of the year.

Inez S. Willson, home economist, suggests oven meals as an asset to fall menus. A one-meal oven dish not only saves time in preparation but in reparation as well, because the fewer the dishes the less time it takes to do them.

PREPARED IN ADVANCE

Most ingredients for oven meals can be prepared in advance. Later the dish is put in the oven while the homemaker goes on her busy way. When it's time to eat—there's the dinner, meat and vegetables, piping hot and full of flavor.

Meat pies, that is stews topped with biscuit dough, are perhaps our most typical oven meals. Pork chops, browned and put on top of escalloped or mashed potatoes, are also worthy favorites. Try pork chops, browned and arranged on a casserole containing noodles, cooked and mixed with condensed tomato soup, a small amount of grated onions and seasonings. A casserole containing pork chops should be covered and baked in an oven of 350°F. for 1½ hours.

Here is an oven stew that is one of the most pleasant ways to introduce the fall bill of fare:

OVEN STEW

2 slices salt pork
1½ pounds diced beef chuck
1 large onion
2 tablespoons flour
1½ cups water
1 can condensed tomato soup
1 teaspoon salt
¼ teaspoon paprika
6 small onions
6 medium carrots
6 medium potatoes

Cube pork and brown with beef chuck in frying-pan. Remove to baking dish. Brown chopped onion in fat remaining in frying-pan. Add flour, mix well and add water, tomato soup, salt, pepper and paprika. Cook three minutes, stirring constantly. Pour over meat. Add whole onions, carrots and potatoes. Cover and bake in a moderate oven 375°F.) for 1½ hours, or cook slowly on top of range for the same length of time.

Some people like brown stews while some prefer light stews. To make a light stew do not brown the meat first as suggested above. All stews should be cooked slowly.

"All-in-one" dishes are tops in flavor and convenience. There could be no better answer to your fall menu problems.

Busses carry 3,742,000 school children daily.

Margarine Taxes Get Lashing at Governors' Meet

Mobile, Ala.—Existing margarine trade barriers in Tennessee and Oklahoma were vigorously condemned as being unfair to a cotton seed food product at the Southern Governors Conference at Mobile, the National Cotton Council has announced.

Specific protests against the 10 cent a pound excise taxes levied in Tennessee and Oklahoma were made by representatives from Texas, Mississippi, Louisiana and North Carolina during a discussion of trade barriers by the governors conference.

The governors agreed to examine trade barriers existing in their respective states and make proper recommendations to their legislatures regarding the elimination of laws that were inimical to the economic welfare of the South.

Governor Paul B. Johnson of Mississippi told representatives from Georgia, North and South Carolina, Florida, Alabama, Tennessee, Loufsiana, Texas, Oklahoma and Arkansas of the removal of the trade barrier against margarine in Mississippi by amending special privilege taxes on wholesalers and retailers so as to exempt margarine made exclusively of domestic fats and oils.

The removal of the Mississippi law came as a result of a campaign conducted by the National Cotton Council's section of trade barriers and penalties and other cotton groups and farm organizations. Similar campaigns are now being conducted by the Council in Tennessee and Oklahoma.

Director Phillip Tocker of the Council's trade barriers section said that with the removal of discriminatory taxes in Tennessee and Oklahoma, the Cotton Belt would be able to present a united front in demanding that margarine barriers be lifted in states outside the Belt which have virtually prohibited the sales of cottonseed margarine by laws providing excessive taxes and license fees.

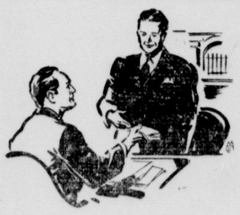
HEATING PLANT REQUIRES CARE

Memories of last Winter's severe weather is causing many home owners to give serious thought to their heating equipment at this time, according to FHA officials.

The fact that temperatures in many parts of the country last Winter were the lowest in the memory of some of the oldest inhabitants has emphasized the basic importance of adequate and dependable heating equipment.

There is still time, FHA officials say, to modernize, repair, or replace inadequate heating equipment before the new Winter sets in. Funds may be obtained from qualified lending institutions under the Modernization Credit Plan of the Federal Housing Administration for such work.

Agricultural products from nearly 2,500,000 acres of the nation's land went into the manufacture of motor vehicles in 1940. Automobiles currently on the market each use an average of 90 pounds of cotton and three and one-half pounds of wool and mohair.



DID AWAY WITH PERSONAL OBLIGATIONS

Personal debts made him lose confidence—until he talked it over with us. We loaned him the money—and now he's a changed man. We can do as much for you!

Schorle-Wood REALTY COMPANY
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FOR THANKSGIVING DINNER

We suggest that you select your Foods from our Market. We offer a large selection of

Turkey, Poultry, Finest of Fresh Meats of all cuts—Hunter and Swift Tenderized Hams—Fruits, Vegetables, Nuts.

GET OUR PRICES BEFORE BUYING.

FAIR GROCERY

Phone 25 We Deliver



THIS IS THE WAY WE LICKED THE WASHDAY PROBLEM!

No more drudgery . . . no more aching backs . . . we've licked the laundry problem by sending our laundry to The Sikeston Laundry! They do it the COMPLETE modern way. **Everything** comes back clean and ironed ready to put away! And we've found that this service costs only a little more than the old way . . . but it's certainly worth it!

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Free Turkey for Thanksgiving

With each ELECTRIC RANGE Purchased Before November 21 we will give a 10 lb. Turkey.

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AT LAST, you can have these top-quality range features at an amazingly low price!

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THE NEW Hotpoint ELECTRIC RANGE with Measured Heat

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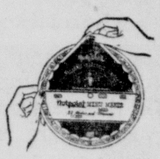
New CALROD Units Cook with Measured Heat



EACH unit provides 5 precisely Measured Heats. Cooks faster or slower as needed, but always economically. Coils are self-cleaning. New quickly removable reflector can be cleaned like a pie tin.

A Gift FOR YOU!

Banish Menu Cares Forever with this Remarkable New Hotpoint Menu-Maker



ACTUALLY plans meals for you. Select the main dish for breakfast, luncheon or dinner, twist the dial and this new, novel device immediately shows what other dishes may be served to provide a unified meal. Contains 32 balanced menu suggestions.

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Ladies: Fill Out This Coupon, Bring It to Our Store For Free Menu-Maker

MISSOURI UTILITIES CO.

Phone 28 "Friendly Service" Sikeston

TURKEYS TAYLOR'S POULTRY MARKET PLENTY TO SELECT FROM FRYERS 2, 2½ AND 3 POUNDS NICE HENS, DUCKS, GEESE, GUINEAS
FRESH COUNTRY EGGS
THE ABOVE POULTRY NICELY DRESSED FREE. WE DELIVER. PHONE 359.

Preparing for Thanksgiving

If you are an old housekeeper you probably know all the secrets of getting through a large family holiday gathering such as Thanksgiving dinner without confusion or fatigue. There are at least four of these secrets which should be passed on to the less experienced homemakers who may be undertaking their first celebration of this kind.

First: Choose an easy menu. especially one which can be prepared, in part, ahead of time. Nothing flurries a housekeeper more than having too many things cooking at once, especially when it is nearly time to serve the whole dinner.

Next: Attend to every detail possible on the two days preceding the holiday. Go to market. Look over the table linen, glasses, and silver, and get everything in order. Make such things as cranberry jelly and the appetizer course. Clean the turkey or chicken and prepare it for stuffing. Make the stuffing. But do not actually stuff the bird until before roasting.

Third: Organize your helpers. Plan so that each one has a definite task to be responsible for—arrange the centerpiece, set the table, prepare vegetables, see to the butter, bread, water, relishes and extra chairs for the table, or bring in wood for the fireplace or range. Give boys something to do that takes them out of the work going on in the kitchen. They'll want to help, if asked in the right way. If the group is very large, a little time spent in working out a plan beforehand, and assigning tasks in writing will be repaid by a smoothly run meal. Of course you must plan the order of your own work, too.

Fourth: Start early enough on Thanksgiving day so you can move steadily through the tasks to be done without rushing and finish cooking with time enough to put your kitchen somewhat in order. Then afterwards with willing helpers the dishes will disappear like magic.

For example, take the following menu: Tomato cocktail, roast turkey or chicken with savory stuffing, giblet gravy, cranberry jelly, celery, olives, candied sweetpotatoes or mashed white potatoes, brussels sprouts or some other green vegetable, pumpkin tarts, cider, coffee for adults.

You can make the tomato cocktail the day before and keep it cold. It adds to the decorative effect of the table to have the cocktail in place when you announce the meal. The cranberry jelly or sauce, too, can be put into molds on Tuesday or Wednesday. Let the pumpkin tarts and candied sweets occupy the oven while you are putting the stuffing in the turkey, for in most ovens there is not much room for anything else after the turkey goes in. You can give the sweetpotatoes a final browning and warming in the broiling oven when the turkey is about ready, or it may be easier for you to have the mashed white potatoes. If you time your dinner so that everything is ready at least 10 minutes before the hour set, you will be able to dish up without undue haste.

Here are some recipes for foods you'll want to serve on Thanksgiving:

TURKEY STUFFING

Crumb a good size loaf of bread, chop two medium size onions and fry until soft in one cupful of butter; when tender but not brown pour over the bread crumbs. Mix lightly. Add one cup of finely chopped celery, two hard cooked eggs, chopped, one cup broken walnut meats, a pair of cooked sweetbreads, salt, pepper and minced parsley. Mix well, fill the turkey, adding a few nice olives at intervals. Do not pack too tightly. If a plainer dressing is desired the sweetbreads may be omitted, or the nuts and olives left out.

STUFFED ONIONS

5 large onions
½ cup chopped celery
2 tablespoons chopped parsley
3 tablespoons fat
2 cups bread crumbs
1 teaspoon salt
Pepper.

Skin onions, cut in half, crosswise, simmer in salt water till almost tender, drain. Remove centers and chop fine. Melt fat in skillet, add chopped onion, celery, parsley and cook a few minutes. Add bread crumbs, salt, pepper. Fill onion shells with stuffing, bake in covered baking dish for 30 minutes. Remove cover to allow for browning.

SOME THANKSGIVING TREATS

Of course you'll want your Thanksgiving dinner to follow the traditional form, but you'll want to introduce some new dishes to give the time-honored staples additional piquancy. Suppose you serve this delicious salad:

MOULDED BEET SALAD

Dice ½ cup of beets. Have ready 2 tablespoons gelatine, 2 tablespoons cold water, 2 cups liquid from beets, ¼ cup diced celery, ¼ cup diced onion, ½ teaspoon salt, 1 tablespoon sugar, 1 teaspoon vinegar, 1 tablespoon lemon juice. Soak the gelatine in the cold water and then dissolve in the beet juice which should be slightly warm. Add the seasonings and stir well.

Let cool and when it begins to set add the vegetables and let chill in the refrigerator until firm. Unmould and serve in lettuce leaves with mayonnaise. Use small individual moulds or one large ring mould. If ring mould is used fill the center with mayonnaise.

MINCE PIE

2 cups pastry flour
½ teaspoon baking powder
½ teaspoon salt
½ cup shortening
5 or 6 tablespoon ice water

Sift together dry ingredients; add shortening, mixing in with a fork or finger tips until crumbly in appearance. Add water a spoonful at a time mixing until dry mixture is moistened just enough to hold it together. Work lightly with hands until smooth.

Divide the dough in half, roll out on floured board till ⅛ inch thick for top and bottom crusts. Fill with 3 cups home made or prepared mincemeat. Cover with top crust. Bake in hot oven about 10 minutes. Reduce temperature and bake 30 minutes longer.

CRANBBERRY PIE

1½ cups cranberries
1 cup seedless raisins
½ cup sugar
1 tablespoon flour
½ cup water

Pie crust with covering cut in strips.

Wash cranberries and add raisins and ½ cup sugar, mixed with flour. Add water, stir and cook over low fire till syrup thickens.

Pour into pie crust (unbaked) form lattice work over top with pastry strips and bake in hot oven 15 minutes.

BAKED PLUM PUDDING

3 eggs
½ teaspoon cinnamon
¼teaspoon nutmeg
¼ teaspoon allspice
3 tablespoons brown sugar
1/3 cup molasses
3 tablespoon melted butter
2 cups milk
9 graham crackers, crumbled
1 cup raisins

Beat eggs, add all other ingredients except cracker crumbs and raisins and beat thoroughly. Mix cracker crumbs with raisins and combine with first mixture. Turn into buttered baking dish and bake in hot over 35 to 40 minutes. Serve warm with whipped cream or hard sauce.

BAKED STUFFED SQUASH

3 small or 1 large squash
8 soda crackers, crumbled
Hot water
2 cups sausage meat

Cut squash in half, remove seeds and invert in baking dish and bake in moderate oven till tender. Pour water over crackers and add meat. Turn squash right side up. Fill with cracker-meat mixture. Return to hot oven and bake till brown, about 20 minutes. Serve 6.

• Broil Franks and Spaghetti •



The popular quick meal of frankfurters and spaghetti has more appetite appeal when prepared in the broiler under the live flame; and it is practically effortless during the cooking period in the smokeless broiler of a modern gas range. Turn food once, that's all the attention needed.

Preheat the broiler and transfer the contents of a can of spaghetti in tomato sauce to the receiving tray of the broiler, as pictured. Pierce the frankfurters and wrap each with a strip of bacon, securing the ends with wooden picks. Arrange on broiler rack with halves of grapefruit, sprinkled with sugar and a few seedless raisins; dot with butter.

Broil the food just long enough for the bacon around the franks to cook on the top side; then turn and continue broiling until the bacon is browned. The rest of the food will be ready to serve at the same time.

Fall Breakfasts

Fruit is so healthful and popular that is should be utilized in many ways. Here are some recipes that will suggest new ideas for four fall menus.

APPLE FRITTERS

For a dozen slices of apple, beat two egg yolks well, blend with a quarter cup of salad oil, a half cup of milk, a pinch of salt and three-fourths cup of flour sifted with a quarter teaspoon of baking powder. Fold in two stiffly beaten egg whites and dip the egg slices in this heavy batter. Fry in deep fat and cook till brown—about three minutes. Drain, sprinkle with granulated sugar and slip under a broiler flame to melt the sugar. Delicious with roast pork or served as dessert.

PRUNE GRAPENUTS TORTONI

Blend one and one-third cups finely chopped prunes, one teaspoon Angostura and one-half pint heavy cream, beaten stiff. Sweeten if necessary. Pour in six small paper cases and sprinkle with grapenuts. Freeze in tray of electric refrigerator.

SPICED CRAB APPLE AND ORANGE SLICES

2 cups sugar
1 and 2-3 cups water
12 crab apples
Whole cloves
Small piece stick cinnamon
3 or 4 seedless oranges

Combine sugar and 2-3 cup water and bring to a boil. Wash crab apples and stick each with two or three cloves. Cook a few at a time, gently boiling syrup for 10 minutes, or until skins split and apples are slightly tender. Remove from syrup and add 1 cup water and stick cinnamon. Cut oranges in thick slices and cook slowly in syrup for 15 to 20 minutes. Slices may be cut in halves for serving. Serve as a garnish for roasts.

PINEAPPLE CUSTARD

Beat 3 egg yolks, add 2 tablespoons salt, beat well, add ¾ cup evaporated milk and ¾ cup pineapple juice. Cook over boiling water until mixture coats spoon. Serve on lettuce snow.

Savory Fish Dishes

Start out the day with a hearty breakfast now that cooler days have come. The family will be healthy and happy as a result.

BUCKWHEAT CAKES

Put into a large pitcher 1 pint of warm water, half a dissolved yeast cake, 1 teaspoon salt, 2 tablespoons molasses, and enough buckwheat flour to make a thin batter. Cover and leave in a warm place to rise overnight. In the morning, beat the mixture down, add 1 teaspoon soda, disolved in a little warm water, beat well again and bake on a hot griddle, turning it once, and have them crisp about the edges.

BAKING POWDER SCONES

2 cups flour
3 teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar
¼ cup shortening
2b eaten eggs
1-3 cup milk

Sift the flour with the baking powder, salt and sugar. Add the shortening and work with a pastry blender. Combine with beaten eggs and milk. Make a well in the center of the flour, add the liquid ingredients and mix to a soft dough. Turn out on a floured surface and knead lightly. Roll the dough ½ inch thick and cut in 2-inch squares. Cut each in half diagonally to make a triangle. Place on a greased baking sheet, brush with milk and sprinkle with sugar. Bake in a hot oven for 15 minutes. Remove from oven and serve warm.

ORANGE NUT MUFFINS

2 cups cake flour
4 teaspoon s baking powder
⅛ teaspoon salt
1-3 cup sugar
1 egg
½ cup orange juice
1 teaspoon grated orange rind
1-3 cup nut meats

Mix ingrediants and beat one minute. Bake in greased muffin pan in a hot oven for 20 to 25 minutes.

An average driver traveling at night is blinded from one to seven seconds after passing a car with bright headlights. This is one more reason why every motorist should practice the courtesy of dimming his lights.

In a single month of 1940, truck production amounts to more than the total commercial motor vehicle output in all the years preceding the World War.

KROGER Guaranteed FOODS
THESE PRICES GOOD MONDAY, TUESDAY WEDNESDAY NOVEMBER 18-19-20

PEACHES, Avondale, 2 No. 2½ cans 27c
PEACHES, Country Club, No. 2½ cans 15c
Kroger's CLOCK BREAD 3—1½ Lb. Loaves . . 25c 2—1¼ Lb. Loaves . . 15c 12-oz. loaf 5c
Coffee FRENCH, pound 19c; 3 pound bag . . . . . 55c SPOTLIGHT, 1 pound bag 13c; 3 lb. bag . . 37c
Kroger's Country Club, CAKE FLOUR, 2¾-Lb. box 19c
CHOCOLATE MELLOW COOKIES, 2 lbs. . . 25c
COVE OYSTERS, can 10c
OLIVES, plain, qt. jar 39c
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Del Monte PUMPKIN, No. 2 can 10c
C. Club PUMPKIN, 2 No. 2½ cans 19c

NO SHORTENING MADE OF FINER, PURER VEGETABLE OILS!
You get light cakes with Krogo because it's extra whipped... makes fried foods crisp and digestible as if baked!
LARGE 3 LB. CAN ONLY... 39c
KROGO • frying • pastry • cake
Kroger's 100% pure vegetable shortening won't smoke or smell at normal frying heat!
SAVE UP TO 10c A CAN! ASK FOR KROGO

EMBASSY SALAD DRESSING Qurt Jar 23c
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CRANBERRY SAUCE 2—17-oz. Cans 25c
COUNTRY CLUB TOMATO JUICE 3 NO. 2 TALL CANS 25c

We have a large and complete line of Thanksgiving Food Items at the lowest prices. Before you buy your ingredients for Fruit Cakes see our offerings.

CRANBERRIES, Lb. . . . 15c
FANCY LONG THREAD COCOANUT Pound . . . 19c
CELERY, Large Stalk 10c; Small 5c



We Will Have Plenty Of Thanksgiving
TURKEYS, GEESE, DUCKS, CHICKENS

FRES-SHORE OYSTERS STANDARD, Solid Pack, pint . . . . . 25c LARGE SELECTS, pint . . . . . 29c EXTRA SELECTS, pint cans 33c
Country Club MINCE MEAT, Brandy Flavored, Lb. 15c
PORK SHOULDERS WHOLE OR CALA STYLE Pound 14½c
FRESH Home-Made Bulk SAUSAGE, Pound 14½c
Country Club BACON, Whole or Half Slab, Pound 17c
Country Club, tenderized HAMS, Whole or Half, Pound . . . 23c

We Are Thankful

The members of the Sikeston Auction Company Inc., are thankful that the patronage given us has enabled us to provide a market where our patrons can buy and sell with satisfaction.



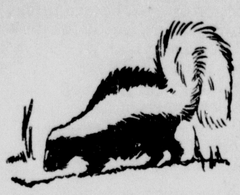
Two Big Auction Sales Each Week
HORSES and MULES——CATTLE and HOGS
Every Tuesday Every Saturday
A large selection of Horses and Mules Always Here
Private Sales and Trades Made Daily.
SIKESTON AUCTION COMPANY, Inc.

SIKESTON STANDARD

Southeast Missouri's Leading Semi-Weekly

Volume 29 — SIKESTON, SCOTT COUNTY, MISSOURI TUESDAY, NOV. 19, 1940 — Number 19

—29—
SHOPPING DAYS
UNTIL
CHRISTMAS



The P. C. Editor Says:

The seventy-fourth annual convention of the Missouri Press Association was held at the Jefferson Hotel in St. Louis Friday and Saturday, November 15 and 16 and we will pronounce it a perfect success both intellectually and socially. Clint H. Denman, editor of The Sikeston Herald and president of the Association, presided over the sessions and as a presiding officer could hardly be improved on. We are not going to attempt to give a resume of the shop talks, which would be of little interest to The Standard readers. About 300 representatives of the country press were present and to mix and mingle with these representatives made the meeting much more enjoyable. The luncheons and banquets got the newspaper fraternity off of the bacon and beans diet they were used to even if it did cost considerable more. The Blanton family and the Denman family were represented by the largest numbers and were asked to arise and be viewed at the banquet Saturday evening. All in all we were mighty proud of the representatives of the two Sikeston newspapers and hope we will live to attend many more such meetings.

* * *

The real truth about last week's great Democratic victory is that it was won in spite of the Democratic organizations instead of by the work they did. Theirs was the worst managed campaign of modern times. Two things saved the day for the party. One was the popularity of the president. The other was the shocking use the opposition made of its monopoly on campaign funds and newspaper control. Instead of influencing their readers by doctoring and distorting the news, the big newspapers proved to be a boomerang to the party they served.—Paris Appeal.

* * *

At the Vultee aircraft plant at Downey, Calif., a strike has held up putting the finishing touches to twenty planes about ready to take the air. This plant is producing planes for defense purposes. There is where the war department should step in, enlist the bunch of strikers in the army and send them to training camps or to jail. In a case of this sort a dictator should step in and do a little dictating.

* * *

The editor is in receipt of a front page tare sheet from the Chicago Daily Tribune containing a typographic error that was a little too strong for the polecat column. However, we thank Jerry Smith, of Evansville, Ind., for his efforts in trying to put pep in our column or put us in jail.

* * *

The newly completed cotton oil mill of Swift & Co. at Portageville, Mo., is said to be the largest mill of its kind in the United States. Swift takes the oil produced in this mill and makes it into food products at its plants in Memphis and Chicago.

* * *

As an aftermath of the recent campaign, the Linn County Democratic committee has received a bill from Mrs. James Ervin of Brookfield for $5. In a letter with the bill Mrs. Ervin explained that while she stood in line and watched a Democratic parade, one of the roman candles landed on her coat and ruined it.

* * *

Last summer, we remember, some prominent person was quoted as wondering why "God doesn't take a hand in Europe's war." It might be said now that probably the greatest blow struck at Germany since the war opened is "an act of God." The terrible earthquake in Rumania Sunday did more damage to Hitler's most necessary resources, oil, than England's air and sea forces could possibly have done. Oil fields were set afire, pipe lines were broken, transportation was halted.—Shelbina Democrat.

* * *

We are in hopes the address given by Dr. Conrad H. Hammer, professor of agricultural economics, University of Missouri, before the Missouri Press Association in St. Louis Saturday will be sent to the country press for publication as there was much of interest to farmers for the future.

* * *

The National Negro Council asked Sunday that the next Supreme Court vacancy be filled by a negro and that President Roosevelt appoint a negro as one of his six White House secretaries.

* * *

Sikeston Standard $2.00 per year

Scott's Full Draft Quota Will Be 141

Scott County's complete quota in the first draft will be 141 men, it was announced Friday in Jefferson City by Lieut. Col. Claude C. Earp, state draft director.

This is the number of eligible men who will be inducted into service for the first year's training, in the 800,000 being selected throughout the nation.

Included in the Scott quota are the five named in the preliminary call who will go immediately with the first 437 from the stae.

DRAFT BOARD CAN ACT

Announcement of the Scott County quota means that the County Draft Board can begin to function toward lining up the full number of draftees from the county. The 141 will be inducted into service within the next seven months.

Draft officials have estimated that only one in five registrants will be eligible for service, because of marriage or other reeasons for deferment, so that men of approximately the first 700 call numbers in Scott County will probably go before the board.

Scott County had 15 volunteers up to the latter part of last week, and most of these are eligible. They will help make up the quota.

NEW MADRID QUOTA

New Madrid County's quota is 384, which means that about 1700 registrants must be called before the board at New Madrid to obtain the desired number. There were more than 5300 registrants in New Madrid County, as compared with slightly over 4100 in Scott.

Deduction from a county's quota is made for the number of men already in military or naval service, including the National Guard.

Quotas of other nearby counties are: Mississippi 145, Stodlard 85, Cape Girardeau 223, Pemiscot 149, Dunklin 304 and Butler 172.

Penny Toyland to Open Friday Night

A toyland second to none in Southeast Missouri will open Friday evening at 7:30 o'clock at the J. C. Penney Store.

The entire second floor of the building occupied by Penney's at Front and New Madrid will be given over to the giant toy display. Santa Claus will be on hand to welcome the kiddies and will be there up to Christmas. Free candy will be given to children.

Physics Teachers In Area Meeting

The Southeast Missouri Association of Physics Teachers held a meeting at Sikeston Saturday with twenty-six present. Lawrence Knepper and John Ellison acted as hosts.

There were three sessions. One was held in the morning and at noon they enjoyed luncheon at the Home Economics cottage, under the direction of Miss Hess. A business meeting was held at this time, with a formal adoption of the Constitution. The afternoon session followed the luncheon.

Numerous demonstrations made up the program. One was a demonstration by John Todt, a local student, on the A. C.-D. C. generator.

The organization was a year old on that day. Glenn Whitney of Poplar Bluff was president the past year. The president for the coming year is Marvin Wilkening of Jackson.

The next meeting will be held at Jackson in February.

Masons to Observe Past Master's Night

Sikeston Lodge 310 A. F. & A. M. will hold its annual past masters' night this Thursday evening, Nov. 21, at 7:30 p. m. The past masters officiate in conferring the third degree. All past masters anl members are urged to attend. All master Masons are cordially invited. Walter Rayburn, I. G. Lewis, A. A. Harrison and J. B. Martin are on the committee in charge.

First Seven of Volunteers Given Physical Checkup

Seven volunteers of the first Scott County draft group were examined Monday morning by Dr. G. W. Presnell at his office here. The seven are in the group of fifteen who signed for service at the County Draft Office, placing them at the top of the draft order list.

Five of the group were from Chaffee. One was married, and one was colored.

From the group of seven, the county is expected to fill its original quota of five, who are to be inducted into army service at Jefferson Barracks, St. Louis, by November 29.

Reports on the men's physical conditions are sent to the County Medical Board, which will pass on their physical fitness to go into the army for a year's training.

Employment Office Paid $3881 to Jobless in October

Of the state's total benefit payments of $499,782 for October, $3881 in 599 checks was paid in the Sikeston district, composed of Scott, Mississippi, New Madrid and Stoddard counties. There was $75,814, distributed in 10,782 benefit checks averaging $7.03 per check, turned into local trade channels in this region during the first ten months of 1940.

So far this year the total number of benefit payments for the state has reached 720,122 and the total amount, $6,153,989. The average benefit check to claimants is $8.55, although in different localities it varies from $9.67 to $5.96.

Citrus Load 19,000 Pounds Overweight

E. G. Robinson, trucker of La Feria, Cameron County, Tex., was arrested Sunday by Sgt. Melvin Dace of the State Patrol on a charge of being 19,000 pound overweight with a cargo of grapefruit, which Robinson was hauling to northern markets. Robinson was arraigned before Justice Wm. S. Smith. Sgt. Dace said Missouri alows 16,000 pounds, while Texas, where the load originated, permits but 9000 pounds for the same number of wheels and tire dimensions. The load, therefore, was 26,000 pounds overweight in Texas, enough for three more legal truck loads in that state.

A large number of citrus fruit haulers from Texas are being booked for overweight charges during the present period.

Jaycees Sponsor Turkey Shoot

The Junior Chamber of Commerce is sponsoring a turkey shoot this Tuesday, Nov. 19, in the afternoon and evening at the Grover Baker farm at the west end of Baker Lane. The Jaycees have a large supply of turkeys for the event. Competitors are asked to bring their guns, and shells will be furnished. There will be plenty of light for night shooting.

GUESTS EXPECTED AT MATTHEWS HOME

Mr. and Mrs. J. L. Matthews will have as their guests this week Mr. and Mrs. A. E. Aveyard of Chicago, who are expected Wednesday afternoon, and Mr. and Mrs. P. G. Sanford of Atlanta, Ga., who will arrive Thursday morning. Several parties have been planned in honor of the visitors including cocktail parties at the homes of Mrs. Charles D. Matthews, Jr., Thursday afternoon, Mr. and Mrs. E. P. Coleman, Jr., Friday afternoon, and Dr. and Mrs. T. C. McClure, Saturday afternoon. Thursday evening, Mr. and Mrs. Matthews will entertain at a Thanksgiving dinner and include as guests, Mr. and Mrs. Murray Phillips and Mrs. Charles D. Matthews, Jr. Mrs. E. C. Matthews plans a luncheon for Saturday, Mr. and Mrs. H. L. Harty will entertain at dinner Sunday, and Monday Mr. and Mrs. S. W. Barton will entertain at cocktails preceding a dinner party given by Mr. and Mrs. W. H. Sikes.

Scouts to Distribute Patriotic Pamphlet

Copies of "A Call to All Americans," patriotic pamphlet issued by the Boy Scouts of America, will be distributed to all Scout troops in the Sikeston district and to civic clubs, acording to Harold Nootz, field executive.

Bartley Schwegler, district commissioner, is in charge of the distribution.

Local business men are asked to sign the proclamations and hang them in their place of business.

At Scout meetings over the district, a special exercise of "A Call to All Americans" is being given at the different meetings.

The purpose of the pamphlet is stated on the front, "Believing that the paramount need in national defense is the strengthening and invigorating of democracy, leaders of 16 national organizations, under the auspices of Citizenship Education Service, have signed a call to their members, and to all Americans, to revitalize the ideals and practice of American democracy."

Repudiating Nazism, Communism as a "return to the age-old slavery from which humanity has risen to the freedom of democracy," the folder asks that Americans pledge themselves:

"To join wholeheartedly and with personal sacrifice in strengthening the work of our organizations and of other civic and social activities in our community, our state and our nation.

"To be vigilant and courageous in maintaining human sympathy and respect for the rights of others.

"To beware of the enemies of democracy, whatever their passwords or places of birth, and wherever they may be found.

"To stand united with all lovers of freedom, whatever their tongue or origin.

"To keep our nation strong in valor, and confident in freedom, so that government of the people, by the people and for the people shall not perish from the earth."

New Camp Date Dec. 23

A tentative date of December 23 has been set by the United States Army for mobilization of the 35th Division, which includes the Missouri National Guard, for the year's training period at Camp Robinson, Ark., it was learned here.

The 140th Infantry and Company K of Sikeston are part of the 35th Division.

The new date was set after the previous tentative date, November 25, was canceled by the army because construction of quarters at Camp Robinson was not sufficiently complete to permit full occupation.

Upon mobilization, the National Guard companies will remain in their armories for 10 days to complete induction into federal service, and then will go to the camp. Hence, a call, if it comes on Dec. 23, means that Guardsmen will entrain for Camp Robinson in the first few days of January.

Trailer-Cabin Burns in Early Morning Fire

A trailer-cabin in which Clarence Leatherland and his son lived, at the rear of the Woehlecke green house at 524 New Street, was destroyed by fire Sunday morning.

Mr. Leatherland, night fireman at the greenhouse, was on duty and the son was away, so the blaze was not discovered until the cabin was all ablaze. All furniture and other possessions were lost. The origin is not known. Firemen answered the alarm at 6:30 a. m.

O. K. Auto Supply Business Sold

The O. K. Auto Supply store has been sold by Leonard Cohen to Joe Goldstein and Bill Merriam, who operate the Goldstein Auto Salvage. The transfer was effective Monday.

After January 1, the store will be moved from its present location at Kingshighway and Malone to the new Bone Building on West Malone, and it will continue under the same name.

Mr. Cohen, who has been a member of the Lions Club and Junior Chamber of Commerce, will continue in the auto parts business in New Albany, Ind., with his father, William Cohen.

GWENDOLYN KIRK IN CENTRAL COLLEGE SHOW

Gwendolyn Kirk, daughter of Mr. and Mrs. George W. Kirk of Sikeston, has been chosen as a member of an octet, The Merrimacs, that will take part in Prof. F. H. Banyard's "Campus Broadcast of 1940." Thebroadcast was presented in the Central College Chapel at Fayette, Friday, November 15.

The program, which is the first presentation by the Central College Chorus, has been termed "a stunt show for fun only" by its creator and director, Prof. Banyard.

Man Hurt as Car Overturns

One of two young men in a Plymouth convertible coupe was severely hurt Sunday night when their car overturned on Highway 61 about two miles north of the city.

Both the men live at Arbyrd, near Kennett, but their names could not be learned.

The injured man, who received a fractured right collar bone and severe cuts of the head and arms, was taken in a City Cab to the Kennett hospital, and his companion to his home at Arbyrd.

The two said an old-model car pulled onto the highway and stopped, and they turned over trying to doge the other vehicle. They said they were employes of the cotton compress at Arbyrd.

The car was towed to the Limbaugh garage.

8 Who Defied Draft Get Year In Prison

New York, Nov. 14,—Eight theological students who refused to register for the draft were sentenced in United States District Court today to serve a year and a day in a Federal prison to be designated by the Attorney-General.

The students were "conscientous objectors" from the Union Theoobpectors" from the Union Theoindicted in compliance with the Selective Training and Service Act they pleaded guilty.

The Court accepted United States District Attorney John T. Cahill's recommendation for sentence, while noting that the maximum term possible was five years' imprisonment and a $10,000 fine.

United States District Judge Samuel Mandelbaum said that if at any time within the period imposed the defendants decided to comply with the act, the Court would be "only too happy" to moderate the sentences.

ISCO Awarded Army Shoe Contracts

The International Shoe Co. of St. Louis, of which the Sikeston factory is a branch, was awarded government contracts for producing 90,000 pairs of shoees, it was announced Saturday by the Army Quartermaster's Department at Boston.

International was awarded contracts on two types of shoes for the Civilian Conservation Corps, for 47,052 pairs ot $3.14, and for 42,948 pairs at $2.94.

STORES TO CLOSE FOR THANKSGIVING

Sikeston stores plan to close this Thursday in observance of Thanksgiving Day.

It is a holiday for the Bank of Sikeston and for the Postoffice.

The Standard will be issued Wednesday evening.

GENE MUNGER OPENS LAW OFFICE HERE

Gene Munger, Chaffee attorney, has opened a law office here at 115 East Malone. Formal announcement was made Friday.

NAVY FLIER



William R. "Billy Bob' Donnell, son of Mrs. Georgia Donnell of 504 Tanner Avenue, has graduated from the United States Naval Flying School at Pensacola, Fla., and is now an ensign in active duty with the United States Navy air force. After attending the University of Missouri, he completed his primary training at the Naval Reserve Aviation Base at Lambert-St. Louis Field and then reported to Pensacola for eight months training. Graduation means he has more than four hundred hours of flying duty. He has been ordered to duty at the Naval Air School at Pensacola.

Engagement of Harry Young, Jr., Is Announced

The engagement of Miss Frances Reynolds, daughter of Mrs. Theresa Reynolds of Cape Girardeau, and Harry C. Young, Jr., of Richmond, Va., son of Mr. and Mrs. H. C. Young of Sikeston, was announced Sunday afternoon at a tea given by Mrs. Reynolds in her home. The news was revealed when small Phyllis Gibbs, daughter of Mr. and Mrs. Renfro Gibbs presented the guests with gold colored match holders on which the names of the couple were printed. The wedding will take place December 19 in St. Vincent's Chapel in Cape Girardeau.

Miss Reynolds received her education in Cape Girardeau, where she attended Southeast Missouri Teachers College after graduating from high school.

At present she is employed with the Western Adjustment Co. in Cape Girardeau. Mr. Young is a graduate of the Sikeston High School and of Virginia Military Institute. He also attended Washington University in St. Louis. He is now associated with the Proctor and Gamble Company, with headquarters in Richmond, Va., where he will take his bride to live.

Mrs. H. C. Young, Mrs. J. A. Young, Mrs. John Wilson, mother, grandmother and sister of the prospective bridegroom; Mrs. L. M. Stallcup, Miss Edith Lowe and Miss Dorothy Dover were guests at the tea.

Fire Destroys Charleston Church

Fire discovered during services Sunday morning caused a loss of $35,000 to the Presbyterian Church at Charleston. The blaze, believed to have started from a furnace flue or electric wire, was first noticed in the attic. It was an attractive brick building with a slate roof, the later hampering firemen in checking the flames. A pipe organ and recreational equipment was included in the loss. B. R. Schwegler of Sikeston has been serving as pastor.

NEGRO WOMAN JAILED FOR CUTTING HUSBAND

Ruth Martin, colored, drew a 30-day jail sentence in police court Monday morning on a charge of stabbing her husband, Clarence Martin, during a family argument in their Sunset Addition home. Martin was cut in the shoulder and the wound required four stitches.

Henry Hibler, colored was fined $25 and costs for careless and reckless driving.

GRASS FIRE

A grass fire at the upper end of Harris Avenue caused a fire alarm at 2 o'clock Monday. Firemen prevented the fire from spreading and doing any damage.

Turkey Day Game Tickets On Sale Here

Advance tickets to the Sikeston-Charleston football game this Thursday afternoon at Charleston may be secured at local drug stores, it was announced by Prin. Tharon Stallings of the High School.

The advance admisison will be fifty cents, and the charge at the game will be seventy-five.

The opening kickoff will be at two o'clock.

Officials for the annual Thanksgiving classic will be: Referee, Emory Peters, Poplar Bluff; umpire, Lynn Twitty, Lilbourn; head linesman, Jim Miller, Gideon; field judge, Leemon Schuette, Fornfelt.

Sikeston High School officials have expressed their appreciation for the support which the public has given them in the current football season.

Youth Killed in Crossing Crash

John Lawrence, 17, of Illmo, was fatally injured Saturday night as the car in which he was riding was caught between freight trains going in opposite directions at Cotton Belt-Missouri Pacific railroad crossing at Ancell.

Glenn Keesee, the driver, and Virgil Ruble, both of Grays Point, leaped to safety just before the first engine struck the car.

The second locomotive crashed into the Model A Ford coach a fraction of a second later, tearing the car into many pieces.

Lawrence, riding on the right side, apparently tried to jump and failed. He was found, badly injured, about 15 feet from the crossing. He suffered a skull fracture and internal injuries and died an hour later in Southeast Missouri Hospital, Cape Girardeau.

New Directory Shows Increase Of 177 Telephones

With an increase of 177 telephones during the past year, the new directory of the Southeast Missouri Telephone Co. for Sikeston was issued here the past week end.

New telephone subscribers is claimed by analysts to be one of the surest indicators of business expansion.

Including party lines, there are now more than 1500 telephones in the city.

The number series, which reached the 1000 mark about a year ago, will soon pass 1100. Only six or eight more telephones in the 1000 series remain to be assigned, it was reported at the local office.

An interesting feature of the latest directory is the bold face type listing the Federal Bureau of Investigation, in the alphabetical "F" list, which the subscriber may obtain by calling information. Not only in Sikeston, but in each of the surrounding exchanges, at Benton, Chaffee, Illmo-Fornfelt, Morehouse and Oran, the FBI is listed.

Apparently, with the national defense program under way, the government wishes to make the FBI quickly available to any person.

Baasch to Speak at Welfare Conference

Hans Baasch of Sikeston, manager of the La Forge Resettlement Project of the Farm Security Administration, will be one of the main speakers at the Southeastern Regional Conference of the Missouri Association of Social Welfare, this Tuesday at the Cape Girardeau Teachers College. Mr. Baasch will speak at the morning session on "Can We Give Security to the Farmer?"

SON BORN SUNDAY

Mr. and Mrs. Dan Byrd of the Chaney School district are the parents of a 9-pound son born at their home Sunday, and who has been named Daniel Joe. Mrs. Byrd will be remembered as the former Miss Sally Killian.

Sikeston Standard $2.00 per year

Cadet Class Ends Course This Week

Twenty-two cadets in the first class of Missouri Institute of Aeronautics are expected to complete their primary training course Saturday and transfer to the United States Army Air Corps basic training school at Randolph Field, Tex.

In the customary Army manner, without ceremony or fanfare, the cadets will transfer from here to the San Antonio training field.

The original class in the school founded by Oliver Parks of East St. Louis, Ill., had 32 members, and ten were eliminated because of strict flying requirements demanded by the army.

FAREWELL DANCE

The "graduates" will give a farewell dance Friday night at the Country Club.

They will leave here Saturday, following a final check flight this week, to report at San Antonio Monday.

The ten-week primary training period here is followed by another ten-weeks of basic training at Randolph Field, and the course is completed in another ten weeks at Kelly Field, also at San Antonio. Afterward, the cadet is ready for duty with the Army Air Corps and is a Second Lieutenant in the Air Corps Reserve.

NEW CLASSES NEXT WEEK

A new class, third since the school was begun, is expected a week from Saturday, with approximately 80 cadets.

The second class, which came in Oct. 19, vve weeks after the first, now has 43 cadets and started with 57.

Framework on the third dormitory has been constructed, the second all-metal hangar is in the final stages of completion and the foundation is being poured for the third hangar. When the new dormitory and third hangar is completed, by December 20, the school will have a capacity of more than 200 students.

Production Credit Meeting Nov. 26

The annual meeting of the stockholders of the Sikeston Production Credit Association will be held at the Rex Theatre on Welnesday, Nov. 26, with entertainment as well as a business session and speeches, acording to John R. Gaty, secretary-terasurer.

The program for the day will include special music, reports of officers of the association, a free picture show and talks.

VISIT BAPTIST HOME AT IRONTON

Twenty-five members of the Martha Circle of the W. M. U. of the Baptist Church spent Saturday at the Baptist Old Folks' Home in Ironton. They made the trip in a school bus and enjoyed a picnic lunch at the noon hour. Those who made the trip were: Mrs. Dean Marshall, Mrs. C. D. Irby, Mrs. Gale Hoffman, Mrs. Tessie Lee, A. B. Proffer, Mrs. Henry Wiliams, Mrs. Nanie Keller, Mrs. L. B. Patterson, Mrs. Robt. McCarthy, Mrs. Walter McCuiston, Mrs. V. Crowe, Mrs. Sam Gossett of Cape Girardeau, Miss Rebecca Pierce, Mrs. William Cox, Mrs. A. E. Shankle, Miss Millie Jones, Mrs. W. O. Scott, Mrs. John Calvin, Mrs. Ed Smith, Mrs. Ralph Reid, Mrs. E. E. Arthur, Mrs. Eva Ramsey, Mrs. Sarah Matthews, Mrs. C. C. Cummins and Mrs. Stella Moll.

Railroad revenue from automotive freight was $425,556,000 in 1939.

Registered in the United States is 71 per cent of all the passenger cars operated on earth. The world record for motor vehicles registered was broken in 1939 with 45,027,000 automobiles and trucks in use; the figure represents a four per cent gain over 1938.

COMPLIMENTARY TICKET
SIKESTON STANDARD
This Ticket Will Admit
Mr. and Mrs. P. H. Buchholz
—to the—
MALONE THEATRE
Wednesday, Nov. 21 to see "They Knew What They Wanted"

Thanksgiving Food Suggestions

SOME DELECTABLE HOLIDAY CAKES AND COOKIES

Frequent demands on hospitality are certain to arise during the holiday season. Guests drop in for tea—a dinner that was originally planned for four is apt to find itself enlarged to accommodate twice that number. Therefore you'll want to have a supply of small cakes and cookies on hand so that the dessert, at least, will be taken care of adequately.

PEANUT COOKIES

2 teaspoon butter
¼ cup sugar
1 egg
¼ teaspoon salt
½ cup flour
2 tablespoon sweet milk
1 teaspoon baking powder
½ cup ground peanuts
½ teaspoon lemon extract

Mix and bake slowly on a baking sheet.

COMBINATION COOKIES

¾ cup butter
1 cup butter
1 cup sugar
2 eggs
4 cups flour
3 teaspoon baking powder
¼ teaspoon salt
¼ cup milk
2 oz. melted chocolate
1 teaspoon vanilla

Cream the butter and add the sugar slowly. Add eggs and beat well. Sift flour, baking powder and salt and add alternately with the milk. Divide the dough into two parts. To the first add the vanilla, to the second add the chocolate and rest of the flavoring. Place the dark dough on the light dough and roll. Cut and bake in a moderate oven for 8 or 10 minutes.

SPICE COOKIES

5 whole eggs
1 lb. brown sugar
2 teaspoon cinnamon
1 teaspoon ground cloves
1 teaspoon vanilla
1 teaspoon ginger
1 teaspoon baking soda
3 cups flour

Mix the above together, roll into small balls and bake on greased pan in hot oven 10 to 15 minutes.

PUMPKINS AND SQUASHES BAKED, STEAMED OR IN PIE

Both the pumpkin and its close relative, the squash, were cultivated in America long before which men arrived on the scene. They are mentioned by many of the early explorers. Much alike botanically, they taste alike when suitably seasoned, and are cared for during the winter in the same way—stored in a dry, warm place. Both are usually cheap. Their yellow color indicates that, like most yellow-fleshed vegetables, they contribute vitamin A to the diet. This is the vitamin that helps to build resistance to infections, to maintain vitality, and to stimulate growth.

Pumpkin pie is doubtless the most popular pumpkin dish, but pumpkin, like squash. may be baked or mashed and served as a vegetable. For mashed squash or pumpkin, steam the pieces if possible, in preference to boiling. This takes a little longer—40 to 50 minutes if the flesh is hard—but the flavor is much better than when cooked in water. Pare before and after steaming, and when tender, mash and season with butter, salt, and pepper, adding a very little sugar if necessary to bring out the sweetness.

BAKED WINTER SQUASH OR PUMPKIN

Wash the squash or pumpkin, cut into pieces the size for individual servings ,and remove the seeds and stringy portion but leave the rind on. Put rind side down in a baking pan, season with salt, pepper, and butter or other fat, cover and bake in a moderate oven for about an hour, or until tender. Toward the last, remove the cover, and let the squash or pumpkin brown slightly on top. Serve hot.

PUMPKIN CUSTARD

1 pt. mashed pumpkins, cooked or canned
2 eggs
½ cup milk
1 teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon cinnamon
⅛ teaspoon mace

Beat the eggs slightly and add the pumpkin and other ingredients. Pour into a greased baking dish, set in a pan of hot water, and bake in a moderate oven (350° F.) for about an hour, or until set in the center. Or bake in individual custard cups for a shorter time.

To vary the flavor, omit the cinnamon and mace, and sprinkle the top of the custard with grated cheese before baking.

PUMPKIN OR SQUASH PIE

1½ cups cooked pumpkin or squash
1 cup milk
½ cup sugar
1 teaspoon cinnamon
½ teaspoon allspice
¼ teaspoon mace
½ teaspoon salt
2 eggs
2 tablespoon butter
Pastry

Heat the pumpkin or squash, milk, sugar, spices, and salt in a double boiler, add the beaten eggs and butter, and mix well. Pour the hot filling into a deep baked pastry shell, and bake in a moderate oven (350° F.) for about 30 minutes, or until the filling sets.

STEAMED CRANBERRY AND OTHER FRUIT PUDDINGS

For a fitting, and not too expensive finish to the feast, nothing is nicer than steamed cranberry pudding with cranberry sauce—not the jellied sauce served with turkey or chicken, but a liquid sauce made especially for this pudding. Winter, of course, is the time to enjoy all the different hot desserts. If cooking them "heats up the house," nobody minds; if they are extra hearty, cold weather appetites can take proper care of them.

The following recipe is a standard cake-like mixture which you can use for several steamed puddings. Instead of cranberries you could use 2 cups of drained canned sour cherries, or ½ a pound of any of the dried fruits, chopped — apricots, prunes, dates, peaches, apples, or figs. Most recipes for steamed fig pudding include a teaspoon of vanilla or lemon to tone up the very sweet flavor, and some people prefer to use the same recipe, but bake the pudding for an hour rather than steam it for 2 hours. Drained canned blueberries or tart winter apples would also be good in steamed pudding.

Hard sauce or a hot liquid sauce like lemon or foamy sauce always acompanied the old-fashioned steamed puddings. The cranberry sauce, which gives more of the fruit flavor, is fine with cranberry steamed pudding, and, similarly, a cherry sauce could be made for cherry pudding from the juice of the canned fruit.

STEAMED CRANBERRY PUDDING

2 cups cranberries
1½ cups sifted soft wheat flour
2 teaspoon baking powder
¼ teaspoon salt
¼ cup butter or other fat
½ cup sugar
2 eggs
½ cup milk

Pick over, wash, and dry the cranberries and roll them in 2 tablespoons of the flour. Sift the rest of the flour with the baking powder and salt. Cream the fat, add the sugar and well-beaten eggs, and add to the dry ingredients alternately with the milk. Fold in the cranberries, turn into a buttered mold, cover, and steam for 2 hours. Serve hot with a hot sauce made as follows:

SAUCE FOR STEAMED CRANBERRY PUDDING

1 cup sugar
3 tablespoon cornstarch
3 cups boiling water
¼ teaspoon salt
2 cups cranberries
2 to 4 tablespoons butter

Mix the sugar, cornstarch, and salt. Add 2 cups of boiling water, stir until thickened, cover and cook for 20 minutes in a double boiler. Meanwhile, cook the cranberries with 1 cup of water until soft. Press them through a fine sieve and add this pulp to the cornstarch mixture. Add the fat and serve over the hot cranberry pudding.

New Ways With Fruit

As a note of variety use fish on your autumn menus—it has many possibilities and will furnish a pleasant change from the usual meat dishes.

SALMON CASSEROLE

½ cup seedless raisins
1 15-ounce can salmon
1 cup medium white sauce
¼ cup mayonnaise
2 tablespoons pickle relish
¼ teaspoon salt; few grains of pepper
1½ cups buttered crumbs

Rinse raisins in hot water. Dry and cut fine. Remove bones from salmon and break into large pieces. Mix mayonnaise, white sauce, relish, salt and pepper. Place one-half of salmon in a casserole, cover with a layer of crumbs and half the white sauce mixture. Repeat and top with crumbs. Bake in a hot oven for 15 minutes.

CAVIAR NOODLES

Boil 2 seven-ounce packages of fine egg noodles according to directions on package. When cooked, put in a collander and pour cold water over them, place over hot water and steam until hot. Put in a serving dish and top with one-quarter pound of butter and one-half pound jar of red caviar. Serve at once.

CREOLE SALMON

Brown ¾ cup of dry rice with 3 tablespoons of butter, stirring constantly. Cover with water and cook until tender. Then to 2 cups canned tomatoes add 2 tablespoons each green pepper, celery, onion cut in narrow strips. Thicken with 3 tablespoons of flour mixed with a little cold water to make a paste; simmer 5 minutes. Pour over 2 cups canned salmon, drained and broken into pieces. Make a border of rice on a platter and fill center with Creole Salmon.

★ ★ FASHION PREVIEW ★ ★



Latest fashion news stresses the importance of brown woolen suits like the window-pane plaid pictured above. Its color was borrowed from the bark of the black birch, from the rough texture of an elm and the rich green brown of the walnut tree. It has a new, long jacket, warmly interlined, and a beautifully tailored slimming skirt.

Hot Breads

Hot breads are very welcome at this time of the year. And simple to make, too, if you follow recipes like these.

UPSIDE DOWN COFFEE CAKE

½ cup shortening
1 cup sugar
2 eggs
2 cups flour
3 teaspoons baking powder
¼ teaspoon salt
Grated rind 1 orange
2-3 sup orange juice
1 cup wainuts
½ cup brown sugar

Cream shortening and sugar. Add eggs, one at a time, beating after each. Mix and sift flour, baking powder and salt; add orange rind. Add with orange juice to first mixture. Sprinkle walnuts and brown sugar in a pan. Pour in batter, bake in moderate oven 55 minutes.

ROLLS

1-3 cup sugar
2 teaspoons salt
1-3 cup shortening
2 cups scalded milk
2 cakes compressed yeast
6 cups sifted flour
1 egg

Measure sugar, salt and shortening in a large bowl. All milk. Cool to lukewarm. Then add some of warm mixture to yeast, stir until soft, then combine with rest of milk. Stir in half the flour, add beaten egg and beat till smooth. Stir in enough flour to make a soft dough. Turn onto floured board, knead until elastic and bubbles show on the surface. Form into ball, grease and place in agr eased bowl. Cover, set bowl in warm place. Let rise. When double in size punch down in bowl. Let rise again—shape into roll and when they have risen again bake.

BEAUTY AND DIGNITY NEEDED IN DOORWAY

The doorway to the home occupies a focal point of attention and should carry the dignity that is demanded of it.

Beauty in doorways runs the gamut of design all the way from simplicity to antique hand-carved portals. Many of the fine old doors of other centuries are now available in reproduction. These add greatly to homes of definite architectural design and do not cost much more than a plain door which may not be in character with the home.

Doors are poor articles on which to economize, most builders believe. The lightweight doors, suitable for interiors, will warp and crack in some climates if used for exteriors. If this occurs, the combined expenditures will exceed what the orignial cost of a good door would have been.

The Modernization Credit Plan of the Federal Housing Administration may be used for the purchase and installation of new doors. Funds for the work are obtained from qualified lending institutions.

RUMMAGE SALE

The Catholic ladies will hold a rummage clearance sale in the Parish Hall on Saturday, November 23.

WESLEYAN SERVICE GUILD

The Wesleyan Service Guild will meet this Monday evening at 7:30 at the home of Mrs. Ned Tanner on South New Malrid Sereet for a social meeting.



WE ARE THANKFUL

Thanksgiving is an American custom. Even in England, Thanksgiving is celebrated only on special occasions. There Thanksgiving is celebrated as some outstanding victory or happening of national importance demands, often as far apart as one hundred years.

Here in America we make Thanksgiving an annual custom. We look forward to the opportunity to close our shops and spend one day at home feasting. We have special Church Services on that day, and because of world conditions, we are sure that the attendance at these services will be greater than ever before this year. We also celebrate Thanksgiving by fighting out athletic rivalry on the football field instead of the battlefield. Thanksgiving got to be such a big day that last year, and probably so this year, we celebrated on the two last Thursday in November. That, too, is strictly an American custom. We have made Thanksgiving a double feature, and fittingly so, for compared with the people of the rest of the world, we unquestionably have reason to give thanks doubly.

Yes, even the new American custom of two Thanksgivings is not too much for us this year.

REISS DAIRY

Phone 400
HITT'S TAXI
24 HOUR SERVICE



HISTORICAL THANKSGIVING

Many scenes have been written into American history since the first Thanksgiving was observed! Styles have changed. Laws have changed. Science, industry and mechanization have made fast strides in every phase of business and life.

Much has changed. But people remain the same—and today as generations ago, we still are thankful for the land we live in. For the religious freedom that was made our heritage by those first Americans—emigrants all, from lands of persecution.

History has seen many changes. But to us in America, there is still much to be thankful for.

FEDERAL DEPOSIT INSURANCE CORPORATION $5,000 MAXIMUM INSURANCE FOR EACH DEPOSITOR MEMBER

You are invited to become a depositor and to use the varied services we offer you.

This Bank will be closed all day Thursday, November 21st, Thanksgiving Day.

BANK OF SIKESTON
Established 1887

LET'S GIVE THANKS FOR THESE
Thanksgiving FOOD VALUES

Your Thanksgiving dinner will be inexpensive this year, because we're "talking turkey" about food buys. You'll find it profitable to "gobble up" these thrifty selections . . . and there's Eagle Stamps with each purchase to enhance the economy.

Free Delivery Phone 800 and 18

We Give Eagle Stamps — Your Extra Savings.

North End Grocery and Market

Thrifty Nifities For Tuesday and Wednesday

We now have Frozen Fruits and Vegetables in the following: Strawberries, Raspberries, Peas, Lima Beans, Ear Corn, Broccoli, Corn off Cobb and Green Beans — Try them today.

SHREDDED COCONUT Pound 19c

Golden Drip COFFEE Pound . . . . 23c 3 Lb. Jar . . 68c

LIBBY'S Fruit Cocktail No. 1 tall can 2 For 25c

Rosedale PEACHES, Halves or Sliced No. 2½ can, 2 for 29c

HENS, 5 lb. average No charge for dressing, Lb. 18c

MILK FED TURKEYS Young anl Tender 8 to 17 lb. average Lb. 20c No charge for Dressing

FRYERS Pound 20c No chargef or Dressing

SALAD DRESSING MIRACLE WHIP Quart . 33c Pint . . 23c

ROSEDALE PINEAPPLE Crushed or Sliced No. 2 Cans 2 for 29c

BALLARDS BISCUITS Can 10c

FRESH OYSTERS Standard Pint can . . . . . 33c Extra Select . 39c

KRAFT DINNER A meal for 4 in 7 minutes, 2 for 19c

LETTUCE, 48 size, head 10c
CELERY, 36 size, stalk, 2 for 25c
Cape Cod CRANBERRIES, Pound 19c
GREEN BELL PEPPERS, large size, 3 for 10c
FRESH TOMATOES, lb. 10c
APPLES, Roman Beauty, Grimes Golden, Winesaps, Stayman Winesaps and Red Delicious, 6 pounds 25c

We Will Close All Day Thanksgiving

FOOTBALL ANNUAL TURKEY DAY GAME **BULLDOGS VS. BLUE JAYS** CHARLESTON HIGH SCHOOL FIELD **NOV. 21** THURSDAY AFTERNOON 2 O'CLOCK

ADMISSION 50c Advance. 75c at Gate. Tickets on Sale at all Local Drug Stores.

The Officials and Members of Sikeston Bulldogs Wish to Express their Appreciation for the Support so Generously Given by the Public this Season.

Scott Extension Achievement Day Program Given

Those attending the Scott County Extension achievement day last week heard a splendid program, as expressed by the group, which was planned by Madames Fred Forbis, Ben C. Matthews and C. W. Schiwitz. This committee was appointed by Mrs. L. A. Bom, president of the Council, at the September meeting.

The following program was presentel:

The singing included a pep song "Get Together," a patriotic song, "God Bless America" and the 1940 state extension theme song "The Bells of St. Mary's." The 1941 theme song "The Little Brown Church in the Vale" was given by a quartette composed of Misses Eleanor Harris, Martha Betty Moore Mrs. Hess Porter and the Home Demonstration Agent with Mr. Cecil Dodson at the piano.

Miss Thelma Miller, vice-president of the Council serving as secretary for Mrs. John G. Russell. called the club roll. All club representatives stood, the president introduced the secretary. who gave a brief report of the high lights of the club accomplishments for 1940.

As a ice breaker the group was requested by Mrs. Ben O. Matthews to "Shake Hands with a Millionaire." Eight nickles were secretly distributed among the group. The persons with the coins were the millionaires. Persons shaking hands with these were to shout, I have found a millionaire."

"Johs Confession," a skit put on by the Miner Merry Home Makers, portrayed inefficient and inconvenient family living when organization is lacking.

"Farand Home Week Through a Deleare's Eye," by Mrs. L. A. Bom, sang the principle thought of each leaker. The major thought of the entire conference being better home living through more efficient training of children by a well planned method of wholesome living.

Bent Busy Bees, Head Home Economics Club, Owensby Willing Workers, Lennox Goodwill, Miner Merry Homemakers and Porter's Switch Sunshine Group were presented standard of achievement certificates. Rockview Cooperatives, Pleasant Hill Homemakers, and Diehlstadt Happy Home Circle have earned their standard of achievement blanks with the correction hoping that each may qualify for a certificate. This surpasses previous achievement record for Extension Clubs of Scott County.

Benton Busy Bees supplied cream and sugar the coffee for the noon meal as well as making other necessary arrangements. Members of other clubs is brought a covered dish. Visiting and inspecting the hobbies with each constituted a full hour.

Leo. Lane, County Agent, explained the "Relationship of Agencies with a brief statement of the contributions toward better home life.

To show that the young people of the county have a hand in progress, Miss Joseph Essner and Elfreida Welter, a trained demonstration team from the New Hamburg Forestry I Club, that won the opportunity to represent Scott County at the State Round-Up at Columbia in August, gave their demonstration on the "Mounting of Wood Blocks."

Heritage Home Economics Club, Minerry Homemakers, Pleasant Hill Homemakers, Owensby Willing Workers, and Diehlstadt Happy Home Circle entertained the club with clever club stunts.

VARIED MATERIALS REDUCE MONOTONY



Endless monotony in small-home subdivisions should be guarded against, declare Federal Housing Administration officials and progressive builders. How it may be done is shown in the illustration above.

These four houses have substantially the same general floor plan. Yet through wise choice and use of materials and proper spacing and grouping of doors and windows pleasing variations have been achieved and each house can claim an individual character.

The FHA has long been pointing to the possibilities of obtaining variety in small houses by reversing and revolving the plan and by varying the materials and combinations of materials. This drawing shows what can be done in this manner.

The house at the left might have a high base of wood siding with stucco above, or the base could be of masonry, or concrete units with stucco applied to masonry, or concrete units above. The second house indicates the use of vertical boards and battens for the walls and horizontal siding in the gables. In the third house horizontal siding for the walls and flush boards in the gable ends might be used. And the fourth house suggests the possible use of brick for the walls and some type of siding or shingles in the gable ends.

The result: Each home has pleasing variations from its neighbors but the result as a whole is harmonious.

Mrs. Ben O. Matthews of the Miner Club gave a vivid picture of the "American Way of Living as Compared with England, France, Germany, Italy, and China." Mr. W. W. Fuqua, President of the Producers Livestock Association, pointed out in no uncertain terms, yet showded in a philisophy of humor, that the American farmers will continue to maintain his standard of living only through organization—for in unity there is strength.

U. S. COTTON MILLS INCREASE LINT USE

Washington, D. C. — Domestic mill consumption of cotton for the fiscal year ending July 31, 1940, was second only to the all-time high of 1936-37, it has been announced here. Federal statistics showed that the consumption of 7,746,000 bales for the twelve months period was 12½ per cent higher than in the preceding season and 20 per cent higher than the preceding five-year average.

Consumption of 598,000 bales in July was 7 per cent larger than in June and 15 per cent larger than in July of last year. August consumption was 654,503 bales, a rate which if maintained, will lift 1940 consumption above 8,000,000 bales.

Trade reports show that for the week ended August 23, sales were definitely in excess of production, In some lines of heavy goods, many mills are sold out for several months ahead.

Increased domestic consumption is attributed in government circles to promotional efforts of the National Cotton Council and the Cotton-Textile Institute as well as to measures undertaken by the federal agencies.

The Standard $2 per year.

Democratic Committee To Conduct Inquiry in Close Governor Race

An "extensive inquiry" into the recent general election in Missouri particularly in the race for Governor, will be conducted by the Democratic State Committee, according to a statement just issued by State Chairman C. M. Hulen. The statement follows in full:

"Since the general election on November 5th, I have refrained from the issuance of any statement as Chairman of the Democratic State Committee. This was due to a desire on my part to permit the orderly election processes and machinery to continue without interruption or interference, so that the results of all races might be determined at the earliest possible moment. This has not been accomplished and the returns made public.

"The contest for the high office of Governor of the State of Missouri, as is well known, is very close. Less than one-half illegal vote cast in every precinct in Missouri would change the result. I appreciate the fact that the intensity of the campaign has given rise to rumors and reports of irregularities in the election. I have before me an imposing array of reports, evidence of illegal use of vast sums of money and of vote buying, of irregular voting and of alleged frauds in the recent election. I am unable to say whether these reports can be substantiated or not, but this mass of reports, together with the common knowledge of vast sums of money spent in this campaign, makes it obligatory upon me as Chairman of the Democratic State Committee to make a close and careful survey and investigation into the truth or falsity of these alleged irregularities.

"In my judgment, I not only owe it to the Democrats of the State of Missouri, but to the people of all Missouri, to trace these reports to their source and determine their truth of falsity. This is imperative not only for the particular candidates involved, but in order to assure that the time honored principle of majority rule shall be respected in the State of Missouri.

"I, therefore, have concluded to conduct an extensive inquiry into the conduct of the election on November 5th last. The results of these investigations will then be laid before the Democratic State Committee for whatever disposition it may deem advisable to make thereof. If evidences of fraud are found and the illegal use of money is determined, such evidence which we obtain will be submitted to the proper prosecuting officials in the respective counties of Missouri.

"This will be done regardless of who is affected—whether we reach into the offices of big business or to the tramp on the street. They will both be treated alike. And if, as a result of our investigation, we determine that fraud, illegal use of money and vote buying and irregular voting would materially affect the outcome of the race for Governor, the State Legislature will be asked to make a thorough investigation and canvass of the votes in order that the candidate for whom the majority of the duly qualified voters of Missouri voted may become the duly elected Governor of the State.

"I deem it a sacred duty to ascertain beyond peradventure of doubt as to whether Lawrence McDaniel or Forrest Donnell was legally elected Governor of Missouri in the recent election. To that end we intend to employ all honorable means at our command. In this investigation, we shall not attempt nor permit aspersions or suspicions to be cast against any man, be he candidate or citizen, unless such suspicions are well grounded. Our inquiries shall be pitched upon a high plane and kept there. We will search only for facts and for the truth.

"If this inquiry reveals that Forrest Donnell has been legally elected as Governor of Missouri, I can assure him that he will have the cooperation of the Democratic elective officials and a Democratic Legislature on all matters which are vital to the progress and welfare of the great state of Missouri. If it reveals that Lawrence McDaniel has been legally elected, then we propose to exert every effort to place him in the executive position to which the duly qualified voters of Missouri have elected him. To do otherwise in my judgment would make a mockery of our election laws and the cherished principle of majority rule.

"In the conduct of this inquiry, I do not propose to be rushed into conclusions by enthusiastic partisans or be deterred by the active opposition of opposing political forces or the wise-crackings of the metropolitan press of the state. Need I warn the Democrats of Missouri against false reports or conclusions that may be circulated through the metropolitan press of the state, whose proclivities for propaganda purposes have been so recently demonstrated.

"We are going to conduct a careful and cautions investigation and after we have completed it we propose to tell the people of Missouri the results of our investigation. If we find irregularities and illegal votes, or any other fraudulent activities which would change the results of the election, then we will have the basis for further action. If we find only minor irregularities or technicalities, then we will not have. The people of Missouri are entitled to know the truth. They are entitled to the Governor for whom the majority voted according to law, regardless of who he may be. We solicit and court the active cooperation of every law-abiding citizen of Missouri who believes in the freedom of the ballot and the right of the majority of the people to rule.

"To conduct this investigation, we shall maintain the State Committee headquarters in Jefferson City and all communications affecting this investigation, or information or knowledge pertaining to any irregularities at any place in the State of Misosuri, ought to be reported immediately to the Democratic State Headquarters in Jefferson City."

Piquant Salads

Now that summer days are past it is more than ever essential to serve salads frequently in order to keep up pep and energy.

GRAPE, CARROT AND APPLE SALAD

1 cup nut meats
3 carrots
2 cups seedless grapes
2 cups apples
1 teaspoon lemon juice
1 teaspoon Maraschino juice
Few chopped Maraschino cherries
1-3 cup mayonnaise
Watercress

Chop nut meats, sliver carrots and half grapes. Add cubed apples, fruit juices. cherries and mayonnaise. Arrange on watercress.

EGG SALAD

6 6 hard cooked eggs
8 anchovies
1 cup chopped celery
¼ cup mayonnaise
¼ teaspoon salt
Few grains pepper
Slice eggs, chop anchovies Combine with celery, mayonnaise, salt and pepper. Serve on lettuce.

FRUIT SALAD

½ pound red grapes. seeded
1½ cups diced canned pineapple
6 canned pear halves cut in small piecees
2 red apples coarsely chopped
Salt
Paprika
½ cup French dressing
24 canned apricot halves
2 pkgs. creamed cheese
2 tablespoons mayonnaise
1 tablespoon pineapple syrup
1 large banana

Mix first four fruits lightly. Season and pour dressing over all. Arrange crisp lettuce on plates. Place 2-3 of a cup of fruit mixture on each plate. Blend cream cheese with mayonnaise and beat till fluffy. Fill apricot halves with mixture. Dip banana slices in pineapple syrup. Garnish each salad with 3 apricot halves and five banana slices.

BUSINESS WOMEN'S CIRCLE

The Business Women's Circle of the First Baptist Church will meet at the home of Miss Muriel Edwards this Tuesday evening. All members are requested to be present.

Be sure to cool home-baked bread thoroughly before storing.

WE ARE THANKFUL

For the large volume of business we have been favored with this year.

Dan McCoy Seed Co.

Phone 567 Sikeston, Mo.

Midwest

ICE CREAM IN YOUR FAVORITE FLAVOR ...will top off that Thanksgiving **DINNER**



You can order from your Midwest Dealer in economical bulk, or in decorative forms which are a compliment to your smart hospitility.



Seventeen flavors to select from when ordering bulk. Five combinations to select from when ordering forms.

Midwest PURE CREAM **ICE CREAM**

Phone 180 or Your Nearest Dealer.

Shooting MATCH

TUESDAY NIGHT NOVEMBER 19TH

TURKEYS TURKEYS

Ctrell Store Malcedo

Bring your Favorite Gun and Win Your Thanksgiving Turkey.

Earl Hodges Clarence Cantrell

WE ARE THANKFUL

We are thankful for the privilege of serving Southeast Missouri with Good Farm Machinery. Their Interests have been our Interests—That's why we have always been careful to supply them with BEST Farm Machinery at the Lowest Possible Prices.

Sikeston Tractor and Implement Company



Thanksgiving

"TRIMMINGS"

Secure from your Local Home-Owned Independent Grocery and Market your Fresh Fruit and Produce Needs—

Apples, all varieties, Lemons, Oranges, Tangerines, Grapes, Bananas, Cranberries, Lettuce, Celery, Cabbage, Carrots, Cauliflower, Green Beans, New Potatoes, Green Peppers, Green Onions, Radishes, Parsnips, Cocoanuts.

Phone your order today to your Local Home-Owned Grocer.

Sikeston Fruit Company

Wholesale Only

Phone 544 Scott St.

SIKESTON STANDARD

C. L. BLANTON, Editor

ISSUED TUESDAY AND FRIDAY AT SIKESTON, MISSOURI

Entered at the Postoffice at Sikeston, Scott County, Missouri, as second-class mail matter, according to act of Congress.

Rates:
Reading notices, per line 10c
Bank Statements $10.00
Yearly subscription in Scott and the adjoining counties $2.00
Yearly subscription elsewhere in the United States $2.50

1940

Every one in Sikeston who is not crippled will attend the football game in Charleston this Thursday to root for the Bulldogs. As we have stated in other games between the Blue Jays and the Bulldogs may each team display true sportsmanship and may the best team win.

* * *

The next issue of The Standard will be printed this Wednesday night and distributed by the carrier boys Thursday morning. This in order that the office force can have Thanksgiving dinner at home and attend the football game at Charleston Thursday afternoon. This issue will be dated Friday, November 22, 1940. And, by the way, the boys printed four pages of another section with last Friday's date line of November 15, but these things will happen occasionally.

* * *

I am told that Mr. Donnell is a powder dry and all you fellows who now have licenses to sell wine, beer or liquor had best make the most of your opportunities now before a new governor is inaugurated for if it be possible the liquor places in cities and road houses will be few and far between.

* * *

The smack down and mop-up that is said to have taken place at a road house Saturday night is not a matter of record, so no names are given as we suppose the girl who was smacked got what was coming and the smacker who was mopped up is satisfied, and so mote it be, whatever that is.

* * *

President Roosevelt should make one more fireside talk to the nation by way of reply to the campaign for unity that has been launched by the discredited newspapers of our big cities. With one accord they are demanding that Mr. Roosevelt restore unity and harmony to the country. This, too, when the losing party already is discussing ways and means for further widening the breach its own leaders and the mendacious press created. What really is needed is repentence and reform on the part of those who subordinated the best interests of their country to partisan advantage. Their idea of peace, harmony and unity is for the president to confess that he is a public enemy and to agree with them that 27,000,000 voters made a terrible mistake on November 5. We predict that he won't do it.—Paris Appeal.

* * *

JOHN BAILEY ADMITTED TO BAR FRIDAY

John R. Bailey of Sikeston was admitted to the bar in Circuit Court at Benton Friday. Mr. Bailey's name was registered with the list of attorneys entitled to appear before the court.

H. C. Haywood, negro, was granted a divorce from Katie B. Haywood in a cross-bill. His wife did not appear.

In the case of Roy Perkins vs. C. W. Roark, et al., a damage suit over an auto accident, the jury found for the defendants.

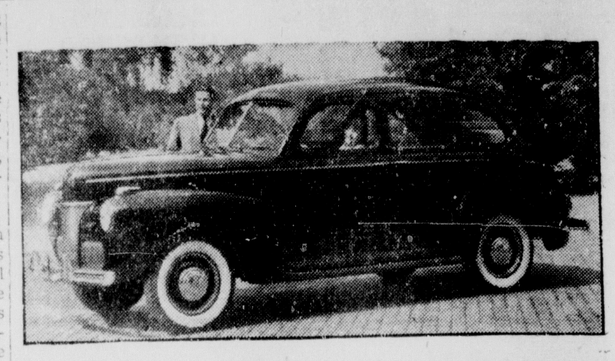
PREPARE FOR

Thanksgiving

Have Your
CLOTHES CLEANED
AND PRESSED NOW
SUITS
DRESSES
OVERCOATS

50c
Each

Southside Cleaners
Harry Lewis
Phone 688
Highway 61 and Greer



1941 Ford Super DeLuxe Fordor sedan. Like the rest of the new Ford line, it is larger, easier riding, and more beautiful outside and in.

BUILDING A BETTER STATE



Missouri Association for Social Welfare

FAMILY UNITY AND THE WPA

Sometimes it is hard to see strengths in family groups when the problem of the moment seems to be the love bug attacking so many young couples and there is an epidemic of newlyweds coming to the WPA interviewer on their honeymoon. In the majority of cases these young couples are from families known to the Public Assistance office.

Case workers turn gray and wrinkled trying to solve the problem. "Why did that young sprout get married?" "Why didn't he get a job first? Why did her parents permit it? Why don't they go back to their homes until the husband gets work?" Isn't it rather customary for the Ozark girl of 16 and a boy of 19 to settle down and start a family? Haven't they got a right to marriage? He wasn't so dumb when he decided that he stood a better chance of getting on WPA if he had a wife than if he had remained single.

Too often we criticise when we know that the acceptable career for some of our families is WPA. Odd job, farm work and common laboring incomes do not maintain a family in a standard that the boy and girl have grown adjusted to. A desire for a family life, a desire for a decent wage should not be considered weaknesses but no doubt should be considered strengths.

Not all of the people have weak backs and want something for nothing. If they were all lazy or "ornery" we surely would not have scheduled appointments for one week to three months ahead for the WPA interviewer. We would not have men volunteering to help in the commodity room. Men, women and children would not be picking up tiff on the dumps, chopping cotton or making posts for five cents a post. This is the hard way of making a living.

In spite of the drudgery, most of our unfortunate people would rather work long hours and hard than to ask for public assistance. The impudent client in all probability is embarrassed and ashamed to acknowledge his failure to provide for his family. He puts forth a front of being a "hard nut to crack". Win his confidence and he will present a different picture below that veneer. The indolent man may be sick or a misfit in the occupational world.

Consciousness of need and a desire for the better things of life as well as a preference for WPA over seventy-five cents a day from farm work are evidences of strength and not of weakness.

F. D. LAIR TO BROADCAST TO RETAIL SALES PEOPLE

F. D. Lair, Sr., proprietor of The Lair Store, will speak at 10:15 a. m. this Tuesday morning over Station KFVS, Cape Girardeau, with a message of interest to all retail sales people.

Kiwanis Club Activities

By B. R. Schwegler

The Kinwanis Club of Sikeston met Friday evening at the Palace Cafe. Only business matters were attended to at this time.

A noon luncheon will be held Tuesday, November 19, at the Palace Cafe by the committee on Kiwanis Education with L. M. Standley, chairman of the committee and the following new members: Harry Young, J. A. Spence, D. L. Fisher, Ralph D. Williams and Dr. C. T. Old.

R. A. Harper, president of the club, appointed a special committee to assist with the anual Red Cross Roll Call on Tuesday morning November 19.

The following new members were formally inducted: Harry Young, D. L. Fisher, and J. A. Spence.

The following guests were present: Ralph McCullough of East Prairie, Fred Miller of Rolla, Walter Stewart of New Madrid.

Fred Harris who was to be the speaker asked that his talk be postponed on account of the Cape Girardeau-Sikeston football game.

The next meeting will be at the Palace Cafe on Friday evening, November 27.

Crucified his faithless wife on the wings of a windmill. Few tricked husbands have thought up this Greek farmer's revenge on a two-timing wife. Read the tale that shocked a whole community recently in The American Weekly, the magazine distributed with next week's Sunday Chicago Herald-American.

The forty-first annual National Automobile Show, staged in New York's Grand Central Palace Oct. 12-20, is the nation's oldest industrial exposition having a continuous existence.

WANTS

FOR SALE — Used Underwood Portable typewriter, standard keyboard, $17.50. Phone 3930. 1t-19

PIANO FOR SALE. Apply 403 Kendall. 1t-19

FOR SALE—Household furniture. Living room and 5-burner oil stove with built in oven. Phone 180 tf-19

TWO MEN WANTED to work with Manager. Good pay. Write Thomas Cunningham, General Delivery, Sikeston. (1t-19p)

FOR RENT—4-room unfurnished apartment. 241 Kathleen. (tf-19)

WANTED—White girl to help with housework. 216 N. Ranney (1t-19)

FOR RENT—Furnished apartment, modern. 666 Park. Phone 793. (tf-19)

GOOD COAL—Let us supply you with your coal needs. We have Lump, Stoker, and Range Coal at very reasonable prices. Sikeston Fuel Co., on Ranney near Kingshighway. Phone 195.

WANTED—Modern 2 or 3-room unfurnishel apartment. Phone 362. (1t-19p)

FOR RENT—2 room house unfurnished. 213 Northwest Street. Clara Hurt. (2t)

FOR RENT — Modern sleeping room for one or two persons. Furnace heat. 304 Sikes, Phone 810. (tf-19)

WANTED—Clean rags. Will Pay 10c lb. Sikeston. Standard. 2t-18

WANTED —Used Coal, wood and oil heating stoves. Suvers Furniture Co.

FOR SALE—Good used No. 2 McCormick-Deering Cream Separator. Priced right. Lewis & Matthews Implement Co. tf-18

FOR SALE OR TRADE—1940 Oldsmobile Tudor, beautiful green finish, only 11,890 miles, seat covers. Big discount. Write Box 338 or call 37 after 3 p. m. Bloomfield, Mo. (3t-17p)

FOR RENT—Furnished rooms for light housekeeping. Mrs. Rosa Morrow, 407 Wilson. (tf-17)

FOR SALE — Honest-to-goodness sugar cured hickory smoked country hams, average 10 to 12 lbs. Genuine cured bacon. Jonathon, Stark's Delicious and Black Twig apples. Also good pears. Watson Store, Miner Switch. (4t-18)

FOR RENT—2 furnished rooms for light housekeeping. 411 W. Gladys. (2t-18-F)

FOR SALE—5-horsepower Kisco flueless boiler, priced to move quickly. Phone 542. Pitman's Tailor Shop. (tf-16)

FOR SALE—55 x 100 lot, Greer Ave., 1 block west of Shoe Factory, on paved street. Call 331. (tf-10)

FOR SALE—Fine home, corner North Park and College. See Finney, Home Oil Co., Charleston. (tf-72)

USED COMBINES For Sale—No. 61 International, Oliver Model 6, also some good reconditioned Allis-Chalmers 6ft. model 60's. Ph. 489. Lewis & Matthews Implement Co., Sikesteon. (tf-5)

FOR RENT—Sleeping room, with or without garage. 707 Moore Ave. Phone 585. tf-15

FOR RENT—2 sleeping roms, furnace heat, close in. 201 S. Scott St. (1t15p)

FOR SALE
Residences for Home or Investment, excellent locations.
NORTH RANNEY
PARK AVENUE
SIKES AVENUE
Also 2 good lots o Sikes Avenue.
C. Clarence Scott Insurance Agency
Sikeston, Mo.

Free Ambulance
Albritton Funeral Service
Day Phone 17—Night Phone 111

Farm Land
If you want to sell—list with me and get ready to move.
I SELL FARMS!
Caleb Smith
FARM LAND MERCHANT
Sikeston, Mo.

To relieve Misery of **COLDS**
666
LIQUID TABLETS SALVE NOSE DROPS COUGH DROPS
Try "Rub-My-Tism"—a Wonderful Liniment

WE PAY CASH FOR DEAD ANIMALS
HORSES - MULES - CATTLE
We Pay Telephone Calls
TELEPHONE 445
Sikeston Dead Animal Service
Sikeston, Mo.

Reliable Watch and Clock Repairing
SIDWELL'S
111 E. Center St.

80 Acres—Price $2400
Terms $1000 Cash, remainder liberal payment Good allotments. Taxes $61.50 last year. Possession in January if sold at once.
Caleb Smith, Sikeston, Mo

Charter No. 2056

Published Official Statement of the Financial Condition Of the

BANK OF SIKESTON

At Sikeston, State of Missouri, at close of business on the 12th day of November, 1940, published in the Sikeston Standard, a newspaper printed and published at Sikeston, State of Missouri, on the 19th day of November, 1940.

ASSETS

Cash, balance with other banks, and cash items in process of collection	$1,091,867.95
United States Government obligations, direct and fully guaranteed	370,308.69
State, county and municipal obligations	679,050.62
Other bonds, notes, and debentures	56,256.10
Loans and discounts	1,127,833.66
Furniture and Fixtures	6,222.59
Total	$3,331,539.61

LIABILITIES AND CAPITAL

Deposits of individuals, partnerships and corporations (except banking corporations):		
(a) Demand deposits		$2,135,120.09
(b) Time deposits evidenced by savings pass books		396,575.43
(c) Other time deposits		237,002.85
Deposits of other banks and trust companies		72,123.24
State, county, and municipal deposits		222,844.78
Certified and officers' checks, letters of credit, and travelers' checks sold for cash		157.64
Secured by pledge of loans and /or investments	$176,576.66	
Not secured by pledge of loans and/or investments	2,887,247.37	
Total deposits	$3,063,824.03	
Capital Account:		
(a) Capital stock and capital notes*	$100,000.00	
(b) Surplus	100,000.00	
(c) Undivided profits	37,715.58	
(d) Reserves	30,000.00	
(e) Total Capital Account		267,715.58
Total Liabilities and Capital		3,331,539.61

*This bank's capital is represented by 400 shares of common stock, par $250.00 per share.

Memorandum: Loans and Investments Pledged to Secure Liabilities

United States Government obligations, direct and /or fully guaranteed	227,508.69
Oother bonds, stocks, and securities	11,000.00
Total Assets Pledged	238,508.69
Pledged: Against State, county, and municipal deposits	185,178.26
Deposits of state banks and trust companies in liquidation preferred under provisions of Sections 5303 and 5331, R. S. Mo. 1929	169.32
Total Deposits Secured and Preferred by Law	185,347.58

STATE OF MISSOURI, COUNTY OF SCOTT, ss:

We, Jos. L. Matthews, as president, and Leroy C. Leslie, as Cashier, of said bank, each of us, do solemnly swear that the above statement is true and correct in all respects to the best of our knowledge and belief.

JOS. L. MATTHEWS, President
LEROY C. LESLIE, Cashier

Subscribed and sworn to before me, this 18th day of November A. D. nineteen hundred and forty.

WITNESS my hand and notarial seal on the date last aforesaid. (Commissioned and qualified for a term expiring June 9th, 1944).

A. A. HARRISON, Notary Public.

(Correct-Attest:)
C. D. MATTHEWS, 3rd.
MURRAY PHILLIPS,
W. S. CORRIGAN,
Directors.



When You're Invited Out . . .
Express Your Thanks With
FLOWERS!

The guest who remembers his hostess with flowers is always outstanding. And flowers from the Woehlecke Florist Shop add your personal touch of thoughtfulness and cheer. When sending the "thank you note", include flowers from the company which is interested in the purpose of its blooms!

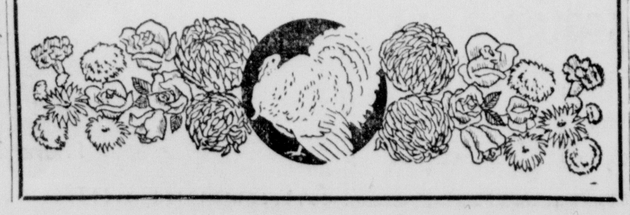
Mums For the Thanksgiving Football game. **25c-35c**
Fresh clipped, perfectly cultured and shaped.

A Tip For the Hostess

Expressive of the sincerest hospitality, saying as nothing else can, "Welcome and make yourself at home!" is the bunch of flowers placed in an informal container, on the console table in the reception hall. If set before a mirror, the flowers look to be twice as many.

Special Center Piece of Pom Pom Chrysanthemums 50c

WOEHLECKE The Florist
Phone 501 New Street Sikeston



BUY THESE FOR A PERFECT **Thanksgiving** DINNER



From Sikeston Original Cut Rate Drug Store

SIKESTON CUT RATE DRUGS

Beck Building Front Street Sikeston

The Finest Imported and Domestic
Wines, Brandies and Liquors

The Finest Boxed Candies in Town

At The Lowest Prices in Town
"Remember What You Paid Before We Came"

REGISTERED GRADUATE PHARMACIST ON DUTY AT ALL TIMES—OUR PRESCRIPTION DEPARTMENT WILL SAVE YOU MONEY ON YOUR MEDICINES.

News of the Town

Mrs. Ed Kendall, Reporter.—Phone 761W

Mr. and Mrs. V. McDaniel had as dinner gdests Sunday Mr. and Mrs. Ellis Jones and Mr. and Mrs. Harold Braze and daughter, Nancy all of Poplar Bluff, and Mr. and Mrs. Meredith Lee of Sikeston.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

Mr. and Mrs. H. V. Beal and Mr. and Mrs. Hinkle McClain of Cape Girardeau were guests of Mr. and Mrs. Dean Marshall Sunday. Mrs. Rosa Harrison of West Plains also visited in the Marshall home for a few hours Sunday, on her way to St. Louis.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mrs. Jewel Combs of East Prairie is visiting in the home of her sister, Mrs. Emory Corlew, who is quite ill.

Mrs. Sam Gossett of Cape Girardeau is the guest of Mrs. Rube Coleman this week.

We have another Jo-Dee Junior for you at Shainberg's.

Mr. and Mrs. Frank B. Clarkson of University City visited the latter's parents, Mr. and Mrs. F. F. Converse from Wednesday until Sunday. Mr. Clarkson took several hunting trips while here.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mr. and Mrs. John Archibold of South Pekin, Ill., are visiting the former's brother-in-law and sister, Mr. and Mrs. John O'Hara.

We have another Jo-Dee Junior for you at Shainberg's.

Mr. and Mrs. R. D. Proctor spent Saturday and Sunday in Memphis, Tenn.

Mr. and Mrs. George Steel were dinner guests of Mr. and Mrs. Harry Womack in Oran Sunday evening.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

Mrs. G. W. Presnell, Mrs. John G. Powell and Mrs. Conly Purcell were in St. Louis Friday and Saturday.

Mr. and Mrs. Joe Layton of Mounds, Ill., and Miss Marjorie Smith of Cairo, Ill., visited their cousin, G. J. Layton and his daughter, Mrs. R. C. Finley Sunday.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mr. and Mrs. V. P. Boisaubin and daughter returned Saturday after a visit with relatives in St. Louis. They were accompanied by Mr. Boisaubin's mother, Mrs. V. L. Boisaubin, who will visit them a few days.

We have another Jo-Dee Junior for you at Shainberg's.

George Steel Jr., arrived in Sikeston Sunday evening from Casper, Wyo., where he has spent several years, to visit his parents Mr. and Mrs. George Steel, Sr., for two weeks before going to Salt Lake City, Utah, where he has enlisted for a three-year period in the Army Air Corps. Mr. Steel will specialize in meterology and will train in that department.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mr. and Mrs. Jim Turner, their son and daughter-in-law, Mr. and Mrs. Russell Turner, and their son, Claude of Cape Girardeau, Mr. and Mrs. C. B. Turner and son, Jimmy, attended the funeral of Mrs. Hurlus Cox in Dexter Sunday afternoon. Mrs. Cox was a niece of Jim and C. B. Turner.

Mr. and Mrs. J. W. Baker Sr., Miss Florence Baker, Mrs. Margaret Harper, Mrs. Lacy Allard and Mrs. Essie Baker visited in the B. W. Fink home at Bloomfield Sunday afternoon.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

C. R. Auten went to St. Louis Sunday night in the interest of the Scott County Milling Co., and is expected to return to Sikeston Wednesday.

Jane Haw of Bernie visited her aunt, Miss Uriel over the week end.

Miss Mary Louise Montgomery returned to Leming Hall, Teachers College in Cape Girardeau, Saturday, after recovering from an appendectomy.



"SH-SHURE, I CAN MAKE IT."

It's as silly—as it is dangerous —to take chances with traffic.

Mrs. C. L. Malone is spending several days in St. Louis with her husband, Major Malone, who is on active army duty there.

We have another Jo-Dee Junior for you at Shainberg's.

Tommy McClure, a student at Moses Brown School in Providence, R. I., expects to leave there Nov. 26 to spend the late Thanksgiving holidays with his grandmother, Mrs. J. E. Hetherington at her home near Cody, New Burnswick, Canada.

We have another Jo-Dee Junior for you at Shainberg's.

Mr. and Mrs. H. C. Young and Mrs. Chris Francis accompanied the latter's sister, Mrs. Steve Wright and children of Chicago, Mrs. Thos. B. Allen went to St. Louis Sunday and expects to return this Tuesday night.

Another large shipment of Jo-Dee Junior Dresses Shainbergs. who have been visiting her the past week, to Cairo Monday morning, where they boarded a train for Miami Beach, Fla., to spend the winter.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Charles Tanner and his guest, Turner White of Eldon, Mo., will arrive from Columbia Wednesday to spend the week end in the home of the former's parents, Mr. and Mrs. Sayers Tanner.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

Misses Billy Sue Burnett and Wilda Lefler of Canalou were Standard visitors Monday afternoon in the interest of the Canalou High School Carnival to be given soon.

Mr. and Mrs. Loomis Mayfield, daughter, Marilyn and Miss Mayme Marshall spent Monday in St. Louis.

Mr. and Mrs. Creal Black of Bernie were guests Friday of the former's brother-in-law and sister, Mr. and Mrs. M. E. Montgomery.

Mrs. John Simler visited from Friday until Sunday with Mrs. Clara Elders in Tamms, Ill.

Miss Mary Lou Schroff will arrive Wednesday night from Central College at Fayette, Mo., to spend the Thanksgiving holidays with her parents, Mr. and Mrs. Lyon Schroff.

Members of the O. E. S. gave a turkey dinner Thursday evening with husbands as guests.

Edward Matthews expects to arrive Wednesday to spend the week end here with his mother and sister, Mrs. E. C. Matthews and Miss Olga Matthews.

Mr. and Mrs. H. L. Harty expect to have as Thanksgiving Day and week end guests in their home, their daughter, Miss Eleanor, her roommate at Missouri University, Miss Betty Albright and the latter's father, A. S. Albright of Birmingham, Ala.

Bobby Montgomery, a student at Teachers College in Cape Girardeau, spent last week end in Sikeston with his parents, Mr. and Mrs. M. E. Montgomery.

Dr. and Mrs. A. A. Mayfield will entertain the following persons at the Dunn Hotel Thanksgiving Day, Mr. and Mrs. J. M. Klein, Miss Camille Klein, Mr. and Mrs. Loomis Mayfield, Loomis Mayfield Jr., Marilyn Mayfield, Miss Mayme Marshall, Mr. and Mrs. Murray Klein, Jean Klein and Miss Evelyn Klein.

Val Sharp transacted business in St. Louis Friday.

Biscuits are the quickest of quick breads, quickly made—and quickly eaten, too. However, as in all cooking, take time to measure the ingredients carefully. Measuring is a speedy procedure when the kitchen is supplied with inexpensive standard measuring spoons and cups. Most important of all —sift flour once before measuring it.

The Standard $2 per year.



In After Years Photographs *Are* Priceless

Come in and let us tell you about our Pre-Christmas Specials. Remember —we must receive your orders early to prevent disappointment.

Bach Studio
Phone 249
Upstairs Over Whites Drug Store.



EXPERT SHOE
REPAIR

Surest protection against colds is to have sound shoes when it's wet underfoot. Yours in good shape? If not, bring them in for an expert repairing job. We have the best oak tanned or panco soles. And our prices are reasonable.

EDWARDS Shoe Shop
Chester Edwards, Prop.
210 N. New Madrid St.



A&P Food Stores Closed All Day Thanksgiving Day. Open Late Wed. Evening. Buy Now!

PILGRIM FUDGE **Layer Cake** EACH 29c

A&P SOFT-TWIST **BREAD** 2 20-OZ. LOAVES 15c

A&P BRAND **PUMPKIN** 3 No. 2½ CANS 25c

A&P BRAND **Mince Meat** 3 PKGS. 25c

TOILET SOAP **Woodbury's** 3 CAKES 25c

SOAP POWDER **RINSO** LGE. PKG. 19c
Giant Pkg. 55c 3 Sm. Pkgs. 25c

TOILET TISSUE **Northern** 4 ROLLS 21c

A&P WHOLE KERNEL GOLDEN SWEET **CORN** 3 No. 2 cans 29c
GREEN GIANT **PEAS** 2 No. 303 cans 29c
A&P BRAND **RAISINS** 15-oz. Pkg. 8c
DROMEDARY PITTED **DATES** 2 Pkgs. 27c
IONA TOMATO **JUICE** 50-oz. can 17c
GULF **SHRIMP** No. 1 can 15c
TASTY **MIXED NUTS** Lb. 17c
A&P Fancy California **SPINACH** 2 No. 2 cans 25c
LORD MOTT FRENCH STYLE GREEN **BEANS** No. 2 can 10c
Ann Page Gelatin Dessert **SPARKLE** 3 Pkgs. 10c

AMERICA'S MOST POPULAR COFFEE **8 O'CLOCK** 3-LB. BAG 37c
2 ONE-LB. BAGS 25c

WHITE HOUSE HOMOGENIZED **EVAP. MILK** 3 TALL CANS 19c
TESTED AND APPROVED BY GOOD HOUSEKEEPING BUREAU

WILSON'S CERTIFIED TENDER MADE **DEVILED HAM** 3-OZ. TIN 10c

DELICIOUS ANN PAGE SALAD **DRESSING** QT. JAR 25c
TESTED AND APPROVED BY GOOD HOUSEKEEPING BUREAU

OCEAN SPRAY **Cranberry** SAUCE 2 CANS 23c

A&P SLICED **PINEAPPLE** 3 No. 1 cans 25c
100% PURE HYDROGENATED VEGETABLE SHORTENING **dexo** 3-Lb. can 39c
SUNNYFIELD **FLOUR** 10-Lb. bag 35c
ANN PAGE BAKING **POWDER** 12-oz. can 14c
ANN PAGE **EXTRACTS** 2-oz. Btl. 21c
MOST ANN PAGE ASS'T **PRESERVES** 2-lb. jar 33c
YUKON CLUB GINGER ALE AND **SODAS** PLUS DEPOSIT 3 24-oz. Btls. 19c
SUNNYFIELD **BAKING SODA** Lb. Pkg. 5c
ANN PAGE **NOODLES** 2 1-lb. Pkgs. 25c
A&P BRAND **KRAUT** 3 No. 2½ cans 23c
NUTLEY **OLEO** 2 1-lb. Ctns. 19c
A&P GRAPE **JUICE** Qt. Btl. 24c

USE DAILY FEEDS

SCRATCH FEED 100 Lb. Bag $1.79
LAYING MASH 100 Lb. Bag $1.98
OYSTER SHELL 100 Lb. Bag 85c
16% DAIRY FEED 100 Lb. Bag $1.48
SHORTS 100 Lb. Bag $1.42

FRESH FRUITS and VEGETABLES

Texas GRAPEFRUIT, 12 for 29c
Texas ORANGES, 200-size, 2 Doz. ..35c
BRUSSEL SPROUTS, 3 Lbs. 25c
HEAD LETTUCE, 2 for 15c
CAULIFLOWER, large size, Each ...19c
GREEN BEANS, 2 Lbs. 15c

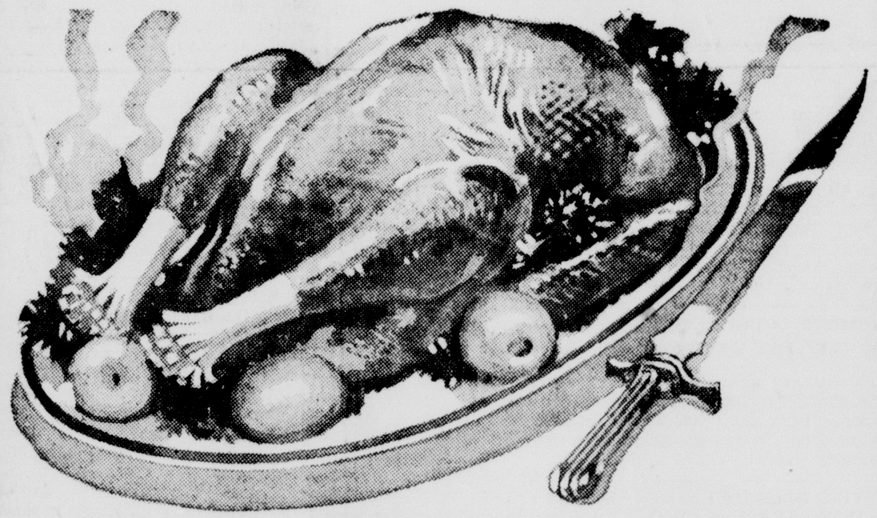
A & P Food Stores

DUNAGAN'S MARKET

In The A & P Store — Phone 268

Feast Your Eyes and Your Appetite on These Values

SPECIALS for THANKSGIVING



SHOP EARLY FOR THE BEST SELECTION OF ALL POULTRY

Extra Fancy Turkeys, Geese, Ducks, Hens, Fryers—Fresh Dressed.

OYSTERS	STANDARD Pint	22c
	SELECT Pint	30c
FRESH HAMS	ONE HALF OR WHOLE	19c
MINCE MEAT	2 Lb. Jar	25c
PORK CHOPS	Pound	20c
PORK STEAK	Pound	18c
PICNIC HAMS	SHANKLESS Pound	15c
BACON	NO RIND NO WASTE Pound	25c
SPARE RIBS	Meaty, Lb.	18c

This Market will be Closed all Day Thanksgiving, Thursday, November 21st

LAIR STORE NEWS

"That Interesting Store"
Sikeston, Missouri

HOUSE FURNISHINGS

Our 43rd Year in Southeast Missouri

Thanksgiving Thoughts of a MAINSTREETER

The joy of tackling difficult tasks and winning out against obstacles.

The Pleasure of square meals—comfortable beds, good neighbors.

The love of small children with laughter and sparkling eyes with mischief in them.

The kick of opening the morning mail with some orders, checks, statements and now and then notes expressing thanks for good service and other favors.

The quiet evening with easy chair, favorite magazines and good nickel cigar.

The privilege of returning smile for smile, courtesy for courtesy—daily—with a few small kindnesses thrown in for good measure.

The privilege of citizenship in a Country where tolerance—straight shooting and the "Good Neighbor" attitude are basic facts of proper living.

There are ten thousand others but these reasons alone justify sincere observation of Thanksgiving spirit in 1940.

Strictly New and Different

Every housekeeper in and around Sikeston should take a look at the new type luxurous scatter rugs running up to sizes suitable for small rooms—which are on display in our west window. We have distributed thousands of small rugs during our time—but these have a variety and beauty in shading that are different from any shown before. Prices on them are lower than usual during Get Ready for Winter Campaign.

Limited Time—Good Savings

For a short period of time we are offering special order room size rugs at an interesting discount. There are 150 samples from Alexander Smith, Gulistan and Firth from which to choose and if you go to St. Louis you see the same patterns. Discount figures are also being quoted on 75 stock rugs in late patterns. Prospective rug buyers should not overlook this privilege. There are many other fine values during the "GET READY FOR WINTER" promotion too. For instance the largest stock of Armstrong Inlaid Linoleum ever carried by one store in S. E. Mo. is here for inspection. Our men know how to lay it properly—with feature strips—fancy borders, stars, crescents etc. just as city experts use. Price—also—is lower than usual.

Honor to Retail Sales People

No matter how much study and labor is given to managing, buying and supervising a retail store—the burden of toil, judgment, energy and patience finally falls on the shoulders of retail sales people. With that well known fact in mind we propose for a few minutes in our KFVS Broadcast at 10:15 a. m. on Tuesday to scatter some boquets among men and women, young and old who sell, sell and sell 365 days a year to the public, every patron of whom is different from all others in mental make-up. And by the way these sales people are not as a rule overpaid. They earn all they get and take a lot that is not pleasant. Retail sales people are invited to listen in Tuesday morning at 10:15.



Your Thanksgiving Dinner isn't complete unless you have a Mellow Flavored Tasty Fruit Cake –1, 2 and 3 pounds. Rich Nut Pumpkin Pies—Parker House Rolls—a Holsum loaf of Favorite Bread—we will have plenty of good Delicious Cakes.



Phone 84 for Special Order

WELTER BAKE SHOP

Will Close at 10 a. m. Thanksgiving

Bulldogs Alone in Loop Lead

The Poplar Bluff Mules pulled Charleston from a tie for the lead in the Semo Conference North Division in defeating the Blue Jays Friday night, leaving Sikeston alone undefeated at the top of the list.

Dexter came through with a clean slate in its victory over East Prairie to win its second straight South Division title, in the only other conference game.

Standings of the teams:

NORTH DIVISION

	W.	L.	Pts.	Opp.
Sikeston	3	0	67	6
Poplar Bluff*	3	1	66	54
Charleston	2	1	45	28
Jackson*	1	3	35	72
Perryville*	0	4	19	72

(*)—Final standing.

SOUTH DIVISION

	W.	L.	Pts.	Opp.
Dexter*	3	0	69	13
Chaffee	1	1	32	19
East Prairie	1	1	19	18
Kennett*	0	3	0	70

(*)—Final standing.

SCORES LAST WEEK

Sikeston 52, Cape Central 0.
*Poplar Bluff 21, Charleston 7.
Jackson 20, Kennett 7.
*Dexter 18, East Prairie 0.
(*)—Conference game.

GAMES THIS WEEK

*Sikeston at Charleston.
Poplar Bluff at Dexter.
*Chaffee at East Prairie.
Cape Central at Jackson.
Chester, Ill., at Perryville.
(*)—Sonference game.

Eggs far Variety

There are so many ways to serve eggs and they fit so many different types of meals that the wise hostess keeps her file of eggs receipts up to date.

RUSSIAN EGGS

These make an ideal first course for a dinner party and may be prepared early in the day.

6 hard-boiled eggs
Mayonnaise
Lettuce
1 small can caviar
Tomato slices

Allow one egg for each serving. Slice legnthwise, remove yolks and mash with caviar and just enough mayonnaise to moisten. Refill the whites. Place eggs on tomato slices on individual plates and garnish with a lettuce leaf. Pour over a liberal quantity of dressing made with one-third mayonnaise, one-third pickle relish and one-third chili-sauce, well mixed and chilled.



GET READY NOW
For
Thanksgiving

Have us do your Beauty work now. You want to look your best on this day. We specialize in the kind that

Adds to Your Natural Beauty

Permanents, Facials, Finger Waves, etc.

Powder Puff Beauty Shoppe

Across from Shoe Factory



What's New in Cooking

by Gertrude Dent

An Oven Dinner for a Busy Day

When you'd like to plan your schedule of work to allow a few hours of freedom before dinner, why not serve an oven meal? Meat, potatoes, vegetable, and even dessert can be cooked in the oven at one time. If you're using a modern electric range, you can put the food into the oven early in the afternoon, set the automatic timer to turn the current on at a specifed hour, and leave, with a clear conscience, for an afternoon of shopping or of bridge.

Meat loaf and scalloped potatoes are the foundation of an oven dinner. Here are new recipes for both, to make the meal a treat for the family as well as for Mother.

PINEAPPLE MEAT LOAF

(Serves 6)
1 pound ground beef
½ pound pork sausage
¾ cup crushed pineapple
1 cup soft bread crumbs
¼ cup pimiento (chopped)
1 egg (beaten)
¼ teaspoon pepper
1 teaspoon salt
6 slices bacon (cut in half)

Combine all ingredients, with exception of bacon, in order given Line a loaf pan with bacon strips and pack in the meat mixture. Place slices of bacon across top and bake in moderate oven with the electric thermostat set at 350° for approximately one hour.

NOVEL SCRAMBLED EGGS

Thoroughly beat 8 eggs with one-half cup of milk, a dash of cream and a pinch of salt. Heat a frying pan and melt plenty of butter (four or more tablespoons). Pour the egg mixture in the hot pan, add two finely crumbled shredded wheat biscuits and cook eggs until nearly done. Have a low flame and do not overcook, as they will firm up when ready to serve.

WAFFLES AND EGGS

Prepare waffles and spread liberally with fluffy scrambled eggs that have been scrambled with plenty of butter and a dash of Worcestershire sauce.

POACHED EGGS WITH CHEESE

This is very good for a Sunday night supper or main luncheon dish. Over poached eggs on toast sprinkle crumbled Roquefort cheese. Set in the oven just long enough to melt the cheese.

The United States uses more than half of all the trucks in use throughout the world.

GLORIFIED SPUDS

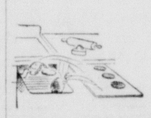
Pare and slice the desired number of potatoes and arrange in layers in a buttered casserole. Sprinkle each layer with salt, pepper and flour. Then pour a can of cream of celery soup over the top and bake in a moderate oven with the electric thermostat set at 350°, until the potatoes are tender (about 1 hour).

Keep left-over pancake batter and use it for dipping cutlets, croquettes and other foods that are to be fried in deep fat.

When making refrigerator cookies, pack the dough into empty butter cartons. After chilling, the dough can easily be sliced, and cut into squares or triangles.

AN EASY WAY TO SHAPE HAMBURGER PATTIES

With a rolling pin, roll out hamburger to desired thickness, on a sheet of heavy wax paper. Then cut into rounds with a cookie cutter. This makes the patties of uniform size and does away with shaping them by hand. For a quick and satisfying meat dish, broil the hamburger patties and large slices of onion in the smokeless broiler of your modern electric range.



TO REMOVE DOUGHNUTS FROM DEEP FAT KETTLE

Use a wire egg whip for removing doughnuts, fritters, or other fried foods from deep fat. Then place the fried foods on paper towelling to cool.

TO GIVE A DELICIOUS FLAVOR TO TEA

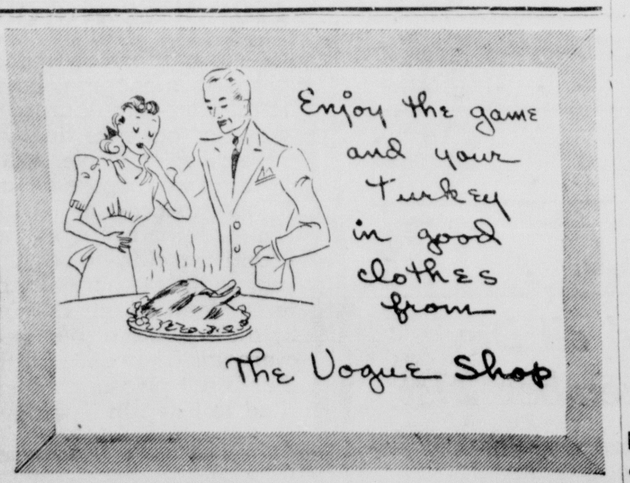
A few pieces of dried, yellow orange rind kept in the tea canister will give a delicious fragrance and flavor to the tea.

TO AVOID WHITE COATING ON CHOCOLATE

The white coating which sometimes appears on cakes of chocolate is caused by keeping the cakes in an over-warm place, where some of the fat melts and comes to the surface.

Christmas cookies as they are made in other countries. Don't miss this interesting collection of holiday recipes from foreign lands, along with a number of hopeful hints and odd facts, in The Housewife's Food Almanac, that increasingly popular feature in The American Weekly, the magazine distributed with next week's Sunday Chicago Herald-American.

The rare Joshua tree is a member of the lily family, and grows to a height of 60 feet.



Prosperity Notes

Forty-nine mills operating in the Tri-State district produced 9,184 dry tons of zinc concentrates in the week ending November 2, as compared with 8,873 tons and 48 mills operating in the previous week, according to a weekly bulletin of the Tri-State Zinc and Lead Ore Producers Association. Included in last week's output were 4,771 tons of flotation ore, as compared with 4,442 tons in the previous period, and tailing plant production was reported at 1,985 tons, as against 1, 926 tons the week before. Total stocks of zinc in bins increased from 7,933 to 8,430 tons during the week.

Lehigh Valley Railroad has ordered 750 freight cars as part of the carrier's "contribution to national defense," announces A. N. Williams, president. Pressed Steel Car Company will build 500 steel-sheated woodlined box cars of 55-ton capacity and Bethlehem Steel Company will make 250 heavy-duty mill-type gondola cars. Delivery was expected early in 1941.

A record-breaking output of 6,461,898 tons of steel in October is reported by the American Iron and Steel Institute. The figure exceeded by more than 5 per cent the previous monthly record of 6,147,783 tons in November, 1939. It compared with 5,895,232 in September and 6,080,177 in October, 1939. The industry operated last month at 96.10 per cent of capacity, the institute announced, compared with 90.75 in September and 89.75 in October, 1939. In November, 1939, the operating rate was 93.71 per cent.

The TNT plant in St. Charles County will be built at a cost of $11,325,000 by Fraser-Brace Engineering Co., Inc., of New York City, instead of by R. Newton McDowell, Kansas City contractor, who has been doing the preliminary work. The plant, which will have a daily capacity of 800 tons of TNT and DNT, will be owned by the War Department but will be operated by the Atlas Powder Co. of Wilmington, Del., under a $6,390,000 contract.

Chevrolet Division of General Motors Corporation reports that its retail sales of new passenger cars and trucks during October numbered 99,822 units, the highest October volume in the company's history. The previous October high mark was 91,117 in 1927.

Endicott Johnson Corporation, of Binghamton, N. Y., whose 20,000 worker shoe manufacturing organization is the second largest in the country has announced a 5 per cent wage increase effective immediately. It will amount to about $1,250,000 a year.

Puchase of 16,000 tons of rails and the required rail fastenings, costing about $1,000,000, by the Chicago & North Western Railway Company, has been announced by R. L. Williams, chief executive officer of the company.

The Federal Housing Administration announces October applications for new home mortgage insurance were 26 per cent higher than a year ago and that residence financing was at the highest autumn level in 12 years. The FHA received 19,949 applications involving mortgages valued at $91,820,966 during October, which was a decrease of 86 in number but an increase of $914,876 in value compared with September. In October, 1939, there were 15,303 applications involving $72,724,181. The Federal Home Loan Bank Board reported that urban real estate foreclosures amounted to 6,287 during September, a drop of 23.6 per cent from the 1939 month. For the first nine months of this year, urban foreclosures totaled 57,527, a decline of 27 per cent from the corresponding 1939 period.

Industry continued to advance during the week ended November 9 boosting the Associated Press index of industrial activity from 116.1 to 117.0, another new top for the defense boom. The index has risen almost four points in the last month and is five points higher than in the first war boom a year ago. Work on army contracts and brisk demand from domestic buyers caused a broad rise in cotton manufacturing. Many mills were said to be operating at a profit for the first time in a long while Steel and electric power production again set new highs. Steel mills boosted operations a small fraction closer to capacity. Electric power output gained contrary to the normal seasonal trend. Capping its record October output, the automobile industry speeded up assemblies more than seasonally to the fastest pace since July, 1937.

Sailplane records have jumped from the short hops of the pioneer to distances over 450 miles, flights of more than 51 hours, and altitudes of over 33,000 feet.

According to the Interstate Commerce Commission, 38 per cent of the motor carriers under its jurisdiction operate only one truck.

Currently, about two-thirds of the states have outstanding some debt for highways, which combined, total about $1,650,000,000.

Dahlias are named in honor of the Swedish botanist, Dahl.



Genuine
RU-BER-OID ROOFING *with*
EASON FLAPS . . .

No exposed nails . . . seven ply protection at the seams—the danger point of any roof . . .

YOU can now be assured of an absolutely watertight roof without the usual open laps or exposed nails . . . by using Genuine Ruberoid Roll Roofings with Eason Flaps.

With the use of Eason Flaps, which are attached to each longitudinal edge of the roofing, the seams are made just as watertight and secure as the body of the roofing. The nails are protected by a double fabric and cannot work loose.

Ruberoid Roll Roofings with Eason Flaps will save expense in the long run by eliminating all danger of leaks, from open seams.

Come in or phone for further details.

E. C. Robinson Lumber Co.
"The Friendy Yard"
Phone 284 N. E. Fuch, Mgr.

Quick Dishes For Busy Days

Good-to-eat quick dishes come to the rescue for busy-day meals. Any number of occasions call for quickly-prepared food, which may be so tempting it is equally in demand on leisure-day menus.

Drop Biscuits live up to their title of "quick bread." Lacking time to roll or knead biscuit dough, use slightly more milk in the matter, and drop by spoonfuls on the baking sheet. The 8 to 10 minutes of oven baking makes brown, crisp hot bread in a hurry.

When pie is requested and time is limited, bake Candied Apple Pie. The simple mixture of apple slices, brown sugar, butter and flour has flavor glamour to match any pastry-lined pie. It is grand served either hot or cold, topped with whipped cream or ice cream.

Ordinarily yeast breads require a long rising time to develop yeast flavor and silken texture. The thin batter of Quick Yeast Coffee Cake needs only 3 minutes of beating and 1 hour for rising. Serve hot with butter and strawberry jam, or slice thin and toast.

DROP BISCUTS

2 cups sifted soft wheat flour
3 teaspoons baking powder
½ teaspoon salt
2 to 4 tablespoons shortening
¾ cup milk (about)

Sift flour, baking powder and salt together. Cut or rub shortening into flour. Add milk to make a thick batter, stirring only until flour is well moistened. Drop by spoonfuls on ungreased baking sheet. Bake in hot oven (450° F.) 8 to 10 minutes. Yield: About 18 biscuits.

CANDIED APPLE PIE

½ cup butter
1 cup brown sugar
1 cup sifted soft wheat flour
7 medium-sized apples

Cream butter, sugar and flour together. Fill pie pan with apples which have been pared and sliced. Cover with creamed mixture. Bake in slow oven (325° F.) 50 minutes.

QUICK YEAST COFFEE CAKE

2 cakes compressed yeast
¼ cup lukewarm water
1 cup milk
½ cup sugar
1 teaspoon salt
¼ cup shortening
1 egg
3¾ cups sifted soft wheat flour
Sugar
Cinnamon

Soften yeast in lukewarm water. Scald milk, add sugar, salt and shortening, and cool to lukewarm. Add egg, 1 cup flour and yeast, and beat thoroughly. Add more flour to make a stiff batter. Beat 3 minutes. Pour into 2 well-greased pans (8"x8"x2"), sprinkle generously with sugar and cinnamon (also nuts, if desired). Let rise 1 hour. Bake in moderate oven (375° F.) 35 to 40 minutes.

Yield: 2 coffee cakes, 8"x8"x2".

Working with yeast dough is easy and fun. A few practice sessions with a good recipe give a cook the knack of mixing and kneading the dough, for reliable recipes and dependable flours have taken the guesswork out of home baking. Essential yeast dough ingredients are flour, liquid and yeast.



PROCLAMATION

By the Mayor of the City of Sikeston

I, G. W. H. Presnell, mayor of the City of Sikeston, hereby designate Thursday, the 21st day of November, 1940, as a day of Thanksgiving for the people of Sikeston.

Thus to set aside in the autumn of each year a day on which to give thanks to Almighty God for the blessings of life is a wise and reverent custom, long cherished by our people. It is fitting that we should again observe this custom.

During the past year we have been giving courage and fortitude to meet the problems which have confronted us in our national life. Our sense of social justice has deepened. We have been given vision to make new provisions for human welfare and happiness, and in a spirit of mutual happiness we have cooperated to translate vision into reality.

More greatly have we turned our hearts and minds to things spiritual. We can truly say, "What profiteth it a nation if it gain the whole world and lose its own soul."

With gratitude in our hearts for what has already been achieved, may we, with the help of God, dedicate ourselves anew to work for the betterment of mankind.

In witness whereof, I have hereunto set my hand and caused the seal of the City of Sikeston to be affixed.

Done in the City of Sikeston this 19th day of November in the year of our Lord nineteen hundred and forty and of the independence of the United States of America the one hundred and sixty-fifth.

DR. G. W. H. PRESNELL
MAYOR

THANKSGIVING DANCE—THURSDAY, NOVEMBER 21—THE CELLAR, RUSSEL HOTEL, CHARLESTON MISSOURI
Music by BUDDY KAY and his Orchestra—Admission $1.50 Stag or Drag—Dancing 9:30

Bulldogs Smother Cape High School Eleven in 52-0 Rout

SIKESTON TOUCHDOWN PASSES STREAK SKY

By the positively appalling score of 52-0, Coach Vernor Green's Thundering Herd of Growlers conducted a Cook's Tour across a parcel of ground defended by Central High School of Cape Girardeau here Friday night.

The old passing show, which in bygone years has been a trademark of the Central Tigers, was exhibited Friday night, but it was staged by a strictly Bulldog cast. Sikeston's running attack was in high gear, but the aerial display was a thing of beauty and a joy to behold.

Seven hundred rugged and hardy souls, ardent football fans all, braved the frigid air that was almost too cold for ice hockey.

PILES UP YARDAGE

Despite the bitter chill, which was expected to make hands too numb for pass-catching, Sikeston High School's eelven mixed tosses with runs to account for a gross total of 330 yards. Six passes completed chalked up 223 yards.

Four touchdowns were scored each half, three coming in the final quarter. Breaks paved the way for two of them, an intercepted pass accounted for one and the rest were just staple football with fancy delivery. The Tigers, certainly not outweighed, fought to the last, but Sikeston had too much on the ball.

MOST DECISIVE SINCE 1922

Not for eighteen years, since "Tuffy" Crain ran wild against Cape Girardeau in 1922 for scores of 65-0 and 35-0 in two games the same season, has Sikeston overwhelmed the usually-powerful Central so decisively. Rarely, indeed, has Central wound up on the short end of such a long-sided score.

With Rex Wyatt and D. B. Waggener on the firing end of the artillery and Lee Bowman, Art Swacker and Clem Beal forming the reception committee, the Bulldogs indulged in their passing game. Bowman and Wyatt on the dashes and Reece Matthews on the line bucks mixed in their running attack. At the same time, the Growler defense hamstrung the Cape offensive and was especially lethal to the shovel pass plays that once spelled doom to Sikeston.

HOW BULLDOGS SCORED

Clem Beal took a nine-yard fling from Rex Wyatt in the early first period to score first for Sikeston. Six plays later Bowman ripped over from the one for the second touchdown after Wyatt had tossed him a 25-yard pass to get the second drive moving.

Scarcely had the second quarter settled when Wyatt tossed to Bowman for another touchdown. The play was good for 67 yards. Near the half, Reece Matthews sliced through the line nine yards for the fourth.

Wyatt staged a long run, threw to Swacker for a long gain and plunged over of the third period only touchdown of the third period.

Waggener broke the ice in the fourth by hooking a short, wide pass by Cape at the scrimmage line and racing 40 yards to the goal line. After shooting a long throw to Bowman, Waggener traveled 11 yards to the left for the next one. The final act of this scoring came shortly after, when Waggener burnt one nearly half the length of the field to Bowman, who crossed without a hitch.

GAME IN DETAIL

Following a Sikeston punt, Cape on its 24 was in punt formation and fumbled, Swacker recovering for the Bulldogs in the Tiger 11. Three line plays and an offside penalty on Sikeston left the ball on the 10. Beal, going forward and cutting to the left, grabbed Wyatt's pass on the four, evaded one secondary man and crossed the goal without hindrance. The kick was blocked.

SECOND TOUCH DOWN

The Bulldog kickoff went over the goal line and Elton Telle returned the ball to the seven. Central kicked out to their 42, and Sikeston steamed to the goal line in four plays. Wyatt passed to the right to Bowman, who ran 25 yards before being forced out of bounds on the 17. On a reverse, Bowman went through the left side and cut back to the right, netting 11 yards to the Cape 6. Bowman hit the right wall twice, for five yards and for the remaining yard, and Wyatt's placement brought the score to 13-0.

BIGGEST PLAY

The biggest touchdown play of the game came at the start of the second quarter. Attempting to return a punt, Sikeston drew a 15-yard penalty for clipping, setting them back to the 33. On the first play, Bowman went down to the right and Wyatt, standing on his 23, unleashed a toss that traveled 37 yards in the air. Bowman snagged the ball on the 40, shoved off one man and as a second was about to grab him on the 25 a Bulldog blocker cut him down, leaving Bowman unhampered the rest of the way. Sikeston accounted for 67 yards on the play. Wyatt kicked another placement, making it 20-0.

ANOTHER BREAK

A quick kick by Sikeston from their 26 was the beginning of the fourth scoring movement, although it was delayed momentarily. Two Tiger backs, trying to catch the punt, fumbled and Swacker recovered on the Central 34. On three smashes by Bowman and Wyatt Sikeston went up to the 17 for a first down, but a fumble lost five yards, two passes were incomplete, so Wyatt angled a punt out of bounds on the Cape eight. The Tigers were forced to punt also, and the ball went out of bounds on the Central 20, giving Sikeston a two-yard gain on the exchange. Bowman picked up a first down on three bucks to the nine, and Matthews cracked the middle to go across standing. The placement was wide, leaving the score at the half 26-0.

QUICK MARCH

Staging a 57-yard march as the third quarter got under way, Coach Green's men employed a long run and a pass to make up 54 yards of this distance. Wyatt began it with the longest ground-play sprint of the evening, 22 yards around right end. A line play picked up a yard, then Wyatt sent the ball over center to Swacker, crossing over. The long end took the 10-yard flip, ran to the left and did a quick right turn, passing up two men, and he was downed on the two-yard stripe. Central braced, but on the fourth down Wyatt sifted through left tackle behind a stack of interference for the last half-yard. The kick for the point was wide.

A little later, Jack Hinton, substitute Tiger back, made Cape's longest run of the day, going to the right for 13 yards from a pass formation. Growler defense tossed Central for losses amounting to 15 yards on further plays, and the visitors were forced to punt, the ball going out of bounds on the 50.

ONLY CAPE INVASION

A Bulldog pass intercepted by Junior Allison, Central guard, on the Cape 46, enabled the Tigers to make their only invasion into Sikeston territory. Two completed passes, accounting for 15 yards, along with a small running loss, brought the ball down to the Sikeston 41, but this was the peak of the Central offensive for the evening. Bowman snared a Tiger pass on the 34 and ran back 22 yards to the Central 44. The game had emerged into the final quarter with the score 32-0.

INTERCEPTION SCORES

When two running tries failed to produce, Sikeston kicked to the Cape 25 and Telle brought the ball back to the 36. Gaining three yards on a plunge, the Tigers tried a short and wide springboard pass that proved disastrous. The ball was intended for a receiver at the left tip of the Cape scrimmage line. Waggener, who had come in the game, stepped in between, took the ball on the 40 and ran to the goal line without anyone near him. This was the beginning of a spectacular three-touchdown finale by the Growlers.

TO END ZONE AGAIN

As soon as the Bulldogs could get their hands on the ball again, after a Central punt, they went across the goal line in three plays, the air attack playing the major role in this 61-yard thrust. Starting on their 39, the Growlers gained two yards into the line, then Waggener cut loose with a throw to Bowman, who drew in the ball on the 40 and galloped to the 11-yard spot before he was nabbed. The next play Waggener on a reverse to the left, behind handsome interference, slanted through tackle and continued to the left to go over without a hand being laid on him. Swacker's placement brought the score to 45-0.

ANOTHER BEAUTIFUL TOSS

Central had time to follow the kickoff with a ground play and a punt, then Sikeston on the first try executed a beautiful pass maneuver for another touchdown. The Bulldogs had the ball on the Cape 41. Waggener, receiving the ball, waited until Sikeston receivers had deployed far downfield. Three Tiger players rushed Waggener, who dodged to the right, and, running forward spied Bowman standing open and alone on the seven, directly in front of the goal posts. Waggener fired a fast one down the middle. It looked too high, but Bowman did a twist-around, snagged the ball and trotted casually across the goal line. Swacker's placement made the concluding score 52-0.

Coach Green sent in his second team, which recovered a Tiger fumble on the latter's 40 after Central and run the ball for a first down.

BEYOND ALL EXPECTATIONS

Although Sikeston's record this season made the Bulldogs a favorite, even the most optimistic fans had scarcely believed such a score was possible against Cape Girardeau. Cape had lost all but two games this season, and one of the latter was a tie, but previous defeats of the Tigers were close in most cases, with margins of two or three touchdowns at the most.

It was the first game of the season that found the Growler squad at full strength. "Moe" Watson, Harold Taylor, Wyatt, and Bill Hahs, one or more of these men were ailing during all the previous games.

The game was non-conference, since Cape Girardeau does not belong to the Southeast Missouri loop, so the outcome had no effect on the standings.

STARTING LINEUPS

Beal	l. e.	Anderson
Hahs	l. t.	Bert
Cope	l. g.	Fox
Tinder	c.	Cockran
Felker	r. g.	Sheets
Diehl	r. t.	Miller
Swacker	r. e.	Blue
Wyatt	q.	Young
Taylor	l. h.	Poe
Bowman	r. h.	Telle
Matthews	f.	Crawford

Score by periods:

Sikeston	13	13	6	20	—52
Cape Girardeau	0	0	0	0	— 0

Substitutions: Sikeston — Line, Watson, McDougal, F. Matthews, Crase, Holly, Skelton, J. Harper, G. Harper, Moore, Arbaugh, Murphy; backfield, Waggener, Walker, Orr. Cape Girardeau—Line, Allison, Nanna, Story, Williamson, Taylor, Houchens; backfield, Hinton, McGinty.

Officials: Referee—Lynn Twitty, Lilbourn. Umpire—Harry Dudley, Sikeston. Head Linesman—William E. "Peg" Mahew, Kewanee.

GAME STATISTICS

	S.	C.
First Downs	7	4
Yards in running plays	107	54
Lost in running plays	17	25
Passes attempted	10	11
Pases completed	6	3
Yards in passes	223	21
Own passes intercepted	1	2
Punts	4	8
Yards in punts	112	214
Punting average	28	27
Punts returned	3	1
Yards in returns	23	2
Return average	8	2
Fumbles	3	4
Own fumbles recovered	3	1
Penalties	4	2
Yards in penalties	40	10

During a 10-year period, 5,000 patents were issued to women by the U. S. Patent Office.

Ant-eaters have no teeth.

Utah's Great Salt Lake cotains enough salt to furnish 50 tons to every person in the United States.

Remember that the driver occupies the "coffin corner" of the automobile.

In 1782, Spain tried and failed to take Gibraltar by using a secret weapon—bomb-proof floating batteries.

Water would not boil at an altitude of 20 miles above sea level.

1941 Plymouth Convertible Coupe



Heading up Plymouth's new "Sportsmen" for 1941 is this luxuriously styled Convertible Coupe with power-operated top. Red leather upholstery is standard, and three additional bright body colors are available on this model besides Plymouth's regular color options. Thrilling performance from increased engine power and torque, and unusual nimbleness in traffic through new Powermatic shifting and new "get-away" gear are 1941 advancements specially valuable in the sports car field. Other new Plymouth Sportsmen are a completely restyled Station Wagon and a new Auxiliary Seat Club Coupe, both on Special Deluxe chasis.

Names Reversed Altercation Story

Due to an error, the name of Boyd Ryan was given as the defendant sentenced following a local justice court hearing, in the past issue of this newspaper. Instead, W. M. Lindsey of Oran who was listed as the complaining witness, was the person found guilty and sentenced to 60 days in the county jail and given a fine. A jury heard the case and fixed the punishment, after Lindsey was charged with threatening Ryan with a knife in a cotton fiell near Oran.

The amphibians, of millions of years ago, were the first creatures on earth to have voices.

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Derris-Malcolm Bldg.
Office Phone 830—Res. Phone 831
Sikeston, Mo.

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Shainberg Building, 112a
Front Street
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Sikeston, Missouri

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Phone 606

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DR. HANDY SMITH
Dentist
Applegate Building
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Dr. Sisson
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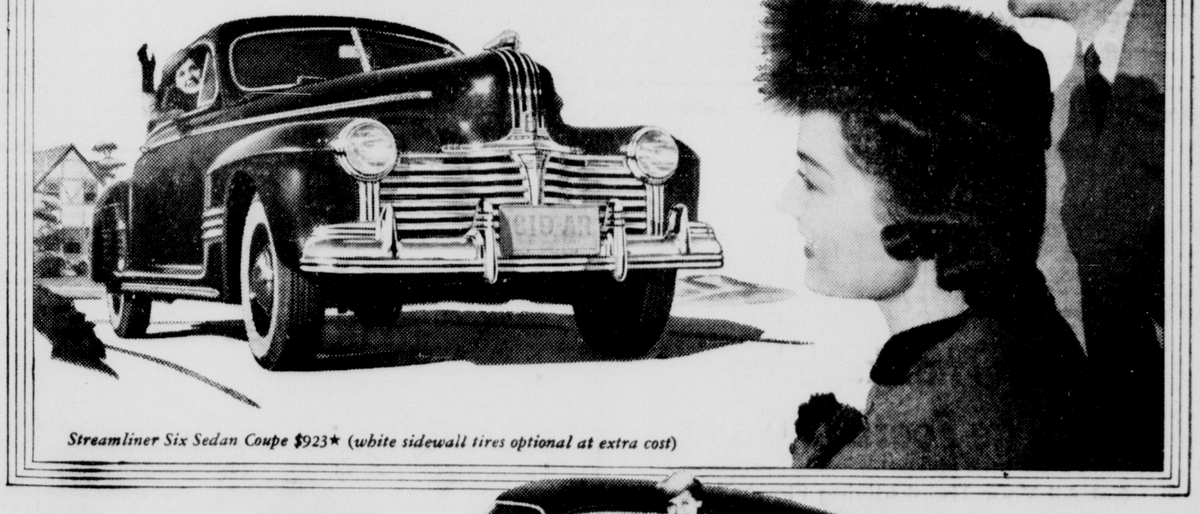
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Every item strictly fancy
15c Value
No. 2½ Rich Pumpkin 12c
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Strawberries 23c
1 pound equals to 1 quart
Red Raspberries 23c
Young Berries 17c
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Streamliner Six Sedan Coupe $923★ (white sidewall tires optional at extra cost)



YES, PONTIAC HAS DONE IT AGAIN AND SET THE STYLE OF THE YEAR!

Originated by General Motors, it's offered by Pontiac in the Streamliner "Torpedo" at its lowest price. Here is a long, low, sleekly modern car with distinctive Silver Streak front end and richly appointed, spacious body by Fisher. Here is a car with performance as outstanding as its appearance—fast on getaway . . . smooth on cruising . . . dependable through the years . . . and it's as economical as many smaller cars. Why not stop in at your Pontiac dealer's today and inspect the style sensation of 1941? It is available either as a six or an eight for only twenty-five dollars difference.

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SEE THE LARGEST SELECTION OF TOYS IN S. E. MO.

Diehlstadt Community Club

The Diehlstadt Community Club met Wednesday, November 13, at the school. The girls started their tea towels and the boys learned to sew the ends of rope. The next meeting will be held November 20 when the girls will finish their tea towels and the boys will learn to tie a few knots. There were 19 members and 10 visitors present. Five new members are expected by the next meeting.

Helen Badgett, Reporter.

BILLY BAKER SCALDED BY FALL IN HOT WATER

Billy Baker, 8-year-old son of Mr. and Mrs. Bill Baker, 404 Prosperity, suffered severe scald burns Thursday night at his home when he fell into hot water in the bath tub. He had filled the tub with hot water and was reaching forward to turn on the cold water faucet when he fell. He was scalded on the right hip and leg. He was treated by Dr. H. M. Kendig.



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Meat Is People's Choice

You may wear a bucking donkey, flaunt a rearing elephant or totter on the fence. But we, the people, seldom argue about one thing: we like to have meat for our meals.

Inez S. Willson, home economist, feels that there are many reasons why meat has won its place, and kept it, through the ages. She points out that while much of its appeal is due to its "popular vote-getting qualities" it also has more fundamental "planks in its platform."

The popular appeal of meat as a food often is based on the simple fact that "we just like it." It tastes good; we get hungry for it; we feel satisfied after a meal with meat.

FOOD VALUE

Perhaps more fundamental reasons for voting meat the master of our menu are found in its values as a food.

The nutritional value of meat is high because it is a good source of a number of the esesntials needed by our bodies for health. Meat has long been an outstanding source of protein which we need for growth and general body maintenance. One of the reasons meat is so important in the diet of a child is that his growing body requires a large amount of protein and it can use the protein of meat to good advantage.

We have heard much about vitamins for some time now, but lately vitamin B has been in the limelight, and meat has taken its bows right with it.

Rich in thiamine, the "appetite factor" of vitamin B, and in riboflavin and nicotinic acid, necessary to promote the health of body cells and ward away certain deficiency diseases, meat makes an impressionable contribution in vitamins. It also contains some vitamin A and a small amount of C and D.

MEAT AND MINERALS

Calcium, phosphorus and iron are the minerals most likely to be deficient in our diet. Calcium and phosphorus work hand in hand in building bones and teeth. Meat, though not an exceptionally good source of calcium, does rank high in phosphorus. Iron, of vital importance to the blood, is present in all meats, but liver and glandular organs are the outstanding sources.

As we note how many contributions meat makes to our nutritional welfare, we see why it is fundamentally a leading food. Then when flavor, variety, and satisfaction are thrown in for good measure, it's to be expected that this natural "vote-getter" is overwhelmingly the people's choice as the master of the meal.

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The SNAPSHOT GUILD
ABOUT FAST LENSES



Lively action shots, like this, are taboo for the slow lens—but the fast lens and fast shutter get them easily.

If you have a fine, fast lens on your camera, it's something like having a motor of ample power in your automobile. The reserve capacity is there when you need it—for emergencies, unusual situations, sudden traffic problems, steep grades and bigger hills.

There are two "hills" in photography. One is fast action. The other is adverse lighting—shade on your subject, dull cloudy days, week light in extreme late afternoon, and some after-dark subjects. The fast lens—always fitted to a shutter of excellent speed—takes care of you on both these hills.

Of course, if you stick to subjects that will stand in bright sunshine, the slow lens is all right. Millions of fine snapshots are taken with slow speed lenses every year—and when you're careful to choose suitable subjects and lighting conditions, good results are certain.

But—who is willing to stick to "motionless" subjects? How about the baby, who is best for pictures when he is in a lively mood? How about the pets? How about Ann skipping rope or Bill at basketball practice, sledding, or skating? How about parades—games or your picnics or outings—and natural, unposed shots of friends? No; for all-around use, and really good pictures, a fast lens is the prescription. And I, for one, believe it quickly pays for itself in snapshot satisfaction.

Some amateurs think it's harder to use a fast lens, but that isn't really true. For ordinary shots, set the lens at f/11, use a shutter speed of 1/25 second, and leave the focus at 15, 20, or 25 feet. When light is weak, or when you're using a high shutter speed to "stop" fast motion, just use a larger opening, and set the focus for the distance from camera to subject.

For better pictures—wider subject range—more safety and peace of mind in shooting subjects that may move—a fast lens and fast shutter are the thing. You'll realize that the very first time you use them.

John van Guilder.

KNOW BEFORE YOU CROW

The public at large has little realization of just how accurate per capita fire loss figures are in making comparisons of various cities' success in controlling fire .

F. D. Layton, President of the National Board of Fire Underwriters, touched on that in a recent address. Mr. Layton said: "The reduction of the per capita loss is indeed a goal toward which every community may well contend and the success of any community in attaining a lower per capita loss rate well be a source of justifiable pride. However, there is a point beyond which comparisons of this nature, as between communities, cannot be carried because the ratio of values subject to fire loss to the population will be found to differ radically as between various communities.

"This fact has been recognized by the International Association of Fire Chiefs. Per capita fire loss figures are of great interest in indicating whether the fire losses of a community have risen or decreased in a given period of time in relation to its previous record, provided there has been no material change in property values or population; but allowance must be made for the disparity in the values subject to fire and their relation to population in arriving at any comparison as between communities."

In other words, it is obvious that two cities having an equal per capita fire loss may not be equal in the efficiency of their fire defenses. One city may have two or three times as much per capita wealth exposed to fire as the other. There are too many factors which may cause fire ,to make it possible to judge any town's success in fighting it, on the basis of per capita comparisons alone.

If your town's per capita loss is going down, well and good. But don't succumb to unjustifiable pride in this achievement based on per capita comparisons alone—your record may be inexcusable if based on fire hazard conditions.

Just set the milk pail under "Bossy" and she will do the rest, according to Dr. Jafton Barottome of the American Husbandry council, in announcing results of experiments conducted over a long period of time. Dr. Barottome explains the procedure in this manner: Place the milk pail in the appropriate position and simultaneously inject, under the skin on the animal's back, a potent substance which has the effect of relaxing the sphincter muscles, thus causing the milk to flow from all four "faucets" at once. Repeat the procedure three times daily, with gradually reduced doses, and eventually the mere placing of the pail in position will be all that is necessary to start the milk flowing.

Merganser ducks sometimes nest in hollow trees.

"Build-Up" Relief Explained to Women

A simple method has saved many women a lot of suffering!

It is based on the fact that headaches, nervousness, cramp-like pain are often symptoms of *functional dysmenorrhea* due to malnutrition.

Help for this condition so often follows the use of CARDUI, because it usually increases the appetite and the flow of gastric juice; thus aids digestion and helps build physical resistance. Usual result is *less* periodic distress.

Many who take CARDUI a few days before and during "the time" have found this helps ease periodic discomfort. Women have used CARDUI for more than 50 years!

Tempting Equipment Often Proves Pitfall to Buyer

Careful study before selecting mechanical equipment for the house is far more necessary now than ever before.

The increasing number of mechanical appliances now on the market makes careful consideration of such items essential.

In the FHA's Technical Bulletin No. 6, which is titled "Mechanical Equipment for the Home", the prospective householder is cautioned not to succumb to the temptation of overstocking himself with mechanisms at the possible sacrifice of essential comfort.

The basic factors, general location of property, neighborhood, relation of the house to its site, the provision for natural light and ventilation, the comfort and convenience of the plan, the soundness of the construction, deserve prior consideration. Federal Housing Administration officials say that no amount of equipment can make a satisfactory house where these basic factors are not properly achieved.

According to the bulletin, a number of principles should be followed in making selections of equipment.

The initial cost of the equipment must be carefully balanced against the cost of its operation and the probable returns in comfort.

It must be remembered, too, that the first cost is rarely, if ever, the last cost, a thing which is particularly true of equipment which contains movable parts.

Items of repair, operating costs, and probable length of service before replacement must be considered when choosing equipment.

Where economy is a factor, it is essenial that a comparison be made between the different types of equipment and that all costs be figured in, and element of the utility be weighed against these costs.

If it is necessary to forego some items of equipment, it will be advisable to give up first those items which provide merely ease of service or control or refinement in appearance without compensating savings in operation.

Since he was 10 years old, when he discovered his first arrowhead, F. J. Osborn, 73-year old farmer of Seward, Ill., has been collecting Indian relics, and he points to his collection of about 5,000 stone axes, tomahawks and knives as the result of his years of search.

When a speeding car is stopped quickly, the operation may develop temperatures as high as 1,400 degrees in the brake drums, and it is therefore easy to understand how such intense heat can hasten wear on even the best of brakes.

New York heads the list in motor-vehicle registrations with 2,655,733 automobiles and trucks in operation. California runs a close second in the registration race with 2,606,590 motor vehicles. And not far behind is Pennsylvania with 2,054,787 cars and trucks.

Throughout the United States, 1,890 English language daily newspapers, with an approximate circulation of 40,000,000 subscribers, and 525 Sunday papers with circulations nearly as large, depend almost exclusively on the motor truck for bulk distribution to readers.

Adult pedestrians walk about five feet per second, or a little more than three miles per hour.

Between us and the sun, 11,640 earths the size of our own could be placed easily.

ALL USED CARS Must Go!

USED TRUCKS

1940 Ford 95 H. P. Factory stake body 9000 miles used as demonstrator, new truck guarantee, save $300

1939 Ford Pickup,
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1939 Plymouth Pickup,
Your choice $395

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1936 Ford Hydraulic Dump, Truck 2½ yard body $345

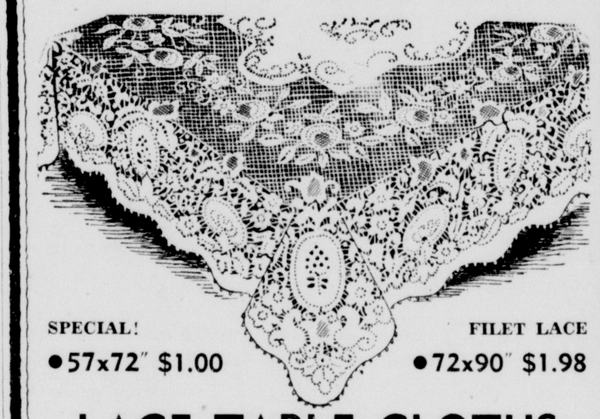
1935 Ford Pickup $195

USED CARS

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1937 Chevrolet Coupe $245
1936 Ford Tudor with trunk .. $195
1935 Ford Coupe $195
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1935 Chevrolet Coach $175
1929 Ford Model A Tudor $65

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Beautifully worked floral design in Tuscany type lace that always looks lovely and washes like a charm. Unusually good quality at this price. SHOP PENNEY'S AND SAVE!
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Ramona Cloth Napkins 6 for.. 35c

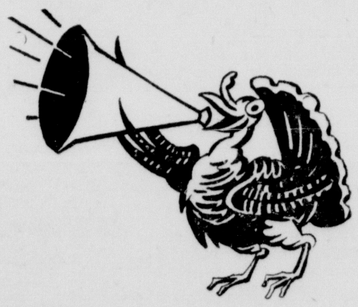
PENNEY'S

GRABER'S STORES
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THANKSGIVING
Thursday, November 21st
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TURKEY SHOOT
Sponsored by
Junior Chamber of Commerce



TUESDAY, NOV. 19
Afternoon and Nite, beginning at 1 p. m.
Plenty of light for night shooting. Bring your gun. We furnish the Shells.
AT GROVER BAKER FARM
WEST END OF BAKER LANE

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WINONA, MINN.

SIKESTON STANDARD

Southeast Missouri's Leading Semi-Weekly

Volume 29 | SIKESTON, SCOTT COUNTY, MISSOURI TUESDAY, NOV. 19, 1940 | Number 19

—29—
SHOPPING DAYS
UNTIL
CHRISTMAS

Fall is Best Season to Plant Lilies



Regal, or Royal Lily, One of the Best.

Hardy lilies are best planted in the fall. Bulbs are dormant now and must spend the winter either in the ground or in cold storage. They are better off in the ground.

The notion that lilies are hard to grow has small basis in fact. Quite the reverse is true in the case of most varieties. There are many which can be set out this fall with almost complete assurance of beautiful blooms next year.

If your soil is a good sandy loam it should be suitable for most of the hardy lilies. They do best in a light soil perhaps because of its superior drainage. Most of the lillies dislike wet soil and will show immediately the effects of standing water. A good loam, rich in leaf mold is good for them.

Do not treat the soil to make it acid, as you would for rododendrons; and do not lime it. A neutral soil is best. Manure should not be used except as a top dressing and then it must be a year or more old and well rotted.

A balanced plant food is fine, and some varieties will need additional spring applications. Use one pint to a bushel of soil. Spade your bed deeply before setting out the bulbs. If you think the ground will be frozen before the bulbs arrive, give the bed a mulch of leaves or straw to keep it from freezing until you can get the bulbs in.

A location where the base of the plant is in light shade is a good one for most lilies. While they dislike standing water, they also dislike drying out; and a summer mulch of peat moss or rotted leaves is appreciated. Depth of planting is important. Lilium candidum, canadense, martagon and superbum should be planted only 3 to 4 inches deep; but the others should go in about four times the diameter of the bulb, usually from 8 to 10 inches.

Many lilies blossom in midsummer when there is a natural letdown in garden color, and the lilies are more than welcome. We find ourselves admiring and depending upon them well into September. Regal lily, a queen of lilies, should be in every garden, where its gorgeous pink striped flowers with golden throats are unsurpassed for beauty.

Here is a list of 10 easily grown lilies: L. candidum, the Madonna lily, formerly grown by florists as the Easter lily; L. regale, the royal lily, while with pink markings; L. speciosum, a Japanese variety of which two varieties are common, rubrum, white marked with rose, and album, all white; L. henryii, known as the yellow speciosum; L. tigrinum, var, splendens, the tiger lily: L. tenuifolium, the coral lily of Siberia; L. auratum, the Japanese gold-banded lily; L. elegans, showy Japanese lily, including red and yellow; L. testaceum, fragrant buff-colored flowers growing 3 feet high; L. martagon, purple flowers spotted with black.

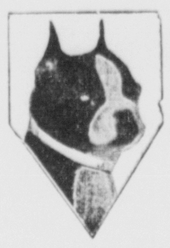
WHAT NEXT?
From THE MERCHANDISE MART Chicago



No longer need nighthawks awaken the household by fumbling for the light switch or running into furniture in the wee hours of the morning. Now a luminous carpet has been perfected which lights the way from front door to bedroom. Commercial uses for the magic carpet will, of course, be more common, particularly in theatres where there exists the problem of seating people in a dark room. The chemically treated carpet becomes luminous when the "black light" of an ultra-violet lamp, which is equipped with a cobalt filter, is played upon it.

Sikeston Will Engage Blue Jays In Turkey Day Game

30th ANNUAL RENEWAL OF CLASSIC THURSDAY



The salad and other side dishes have been disposed of and everybody is ready for the main course.

On Thanksgiving the main course is usually turkey, but without Sikeston vs. Charleston it is not Thanksgiving, regardless of presidential proclamations.

So on Thursday at Charleston will be the 30th annual renewal of one of the oldest high school gridiron rivalries in the country.

Previous games this season have been only trimmings. Now comes the classic of the season, the game which brings the sweetest aroma of victory.

PICKING THE WINNER

What does the dope mill put forth on the outcome? Well, there is one certain method of boiling down the facts. First, take all the teams in Southeast Missouri that both Sikeston and Charleston have played. Second count the touchdowns made by both the Bulldogs and the Blue Jays and also the opponents' scores. Third, place the results side by side. Fourth, toss them in the wastebasket.

Need one revert back further than last Turkey Day to remind one that the dope sheet goes on the blink come Thanksgiving. How well do grid fans recall this momentous lay. And how well it will be in the minds of the Charleston players as they jog onto the field the coming Thursday.

LAST YEAR'S SURPRISE

For Charleston started here last year the top-heavy favorite. The Blue Jays had rolled up 215 points in earlier games and were unbeaten. Fans supporting the team offered as much as 14 points in the betting. On the other hand, Sikeston had an up-and-down season, three of the Bulldogs' losses coming from teams which Charleston had smothered by four touchdowns each. Then something happened. Sikeston pullel one of the most stunning upsets ever recorded in Southeast Missouri grid annals. The final score was 19-2.

So this season Charleston's uppermost thought will be to square accounts. The pre-game situation will be reversed. Sikeston has had one of its best seasons in years, and Charleston, although it has not received many setbacks, has not rated on a par with the fast-scoring Bulldogs. It will be the first time since the long reign of "Dutch" Wyatt on the Jay team that Sikeston starts the game as a favorite.

TWO-TIME CHAMP

Since the Southeast Missouri conference has operated, beginning in 1938, Charleston has carried off the North Division championship both years, shared in the conference title with Caruthersville as a result of a tie in the 1938 playoff and last year defeated Dexter to become sole claimant of the championship title.

This year finds Charleston's clutch on the title slipping, although the Jays and Poplar Bluff could both share in first place by the grace of a Charleston victory over Sikeston Thanksgiving Day. The Blue Jays lost their first conference game of the season by the two-touchdown margin at Poplar Bluff Friday night.

In a way, Charleston might be considered the surprise team of the conference this year, in losing only two games. With its string of stars graduating last year, the Blue Jays were not expected to go as far as they have this fall.

RESULTS SO FAR

Record of the Charleston team so far this season is:

Charleston 6, Dexter 18.
Charleston 25, Perryville 0.
Charleston 44, East Prairie 0.
Charleston 13, Jackson 7.
Charleston 6, Chaffee 6.
Charleston 18, Kennett 0.
Charleston 7, Poplar Bluff 21.

The results of Sikeston's games this season:

Sikeston 51, East Prairie 0.
Sikeston 14, Jackson .0
Sikeston 21, St. Louis C. B. C. 14.
Sikeston 6, Dexter 7.
Sikeston 26, Perryville 6.
Sikeston 27, Poplar Bluff 0.
Sikeston 25, Chaffee 0.
Sikeston 52, Cape Central 0.

TOTALS OF GAMES

A glance at the figures will show that Sikeston goes into the Turkey Day tilt with the same kind of a record that Charleston had last year. The Bulldogs this season have piled up 222 points to 27 for the opposition. Charleston has accumulated 119 while permitting 52 against them.

There will be some advantage to the Jays in playing on their home field, which is a sand field and tends to slow a runner.

THREE BALL CARRIERS

John Harris Marshall, who probably has a longer coaching record than any other mentor in Southeast Missouri, has a three-man backfield this year, in contrast with last season when the bulk of the work was on the shoulders of "Dutch" Hyatt. The carriers are Jack Carson, Rex Jackson and Buford Sutherland.

Sutherland is a fleet man anl did most of the running last season when Wyatt was not on duty. Jackson is good at broken-field running, does much of the passing and is a powerful kicker. Carson, transplanted from the guard position of last season to fullback, has taken on a big share of the line-bucking.

Coach Marshall's system relies on speed. It is one of reverses, double reverses and spinners. It calls for an alert defense, which Sikeston has this year. The Blue Jays have kept abreast with the modern passing game, tossing them long and short, heaving to delayed receivers and running in a number of laterals.

AMAZING PASSING

Scarce even on college gridirons are passing performances such as Sikeston staged Friday night against Cape Central. Every one of six passes completed either went for a touchdown or was the prelude to a touchdown. The Bulldogs were shooting the ball 30 and 40 yards in perfect timing. Charleston, of course, will have some anxious moments if the Growler passing is clicking anywhere near as well Thanksgiving day.

Only a few minor hurts were picked up in the fray by Sikeston men. Lee Bowman suffered a sprain o fthe left wrist, Donald Cope wrenched his right knee, and Carl Diehl bruised a muscle of the upper right arm. All. however, are expected to be ready to start against the Jays.

Probable starters for Sikeston are:

SIKESTON LINEUP

Left end	Beal
Left tackle	Hahs
Left guard	Cope
Center	Tinder
Right guard	Felker
Right tackle	Diehl
Right end	Swacker
Quarterback	Wyatt
Left halfback	Taylor
Right halfback	Bowman
Fullback	Matthews

Ford Features Softer Ride in 1941 Models



Ford Engineers are pointing with pride to the amount of added safety built into the latest Ford V-8's, now being shown. The same big 12-inch hydraulic brakes with 162 square inches area are continued to insure easy, quick stopping with long service. There is unusual riding comfort in the new Fords. This is provided by a number of features, many of them never included before in cars of this price class. Improvement of the ride is built around a new 100% stiffer frame, includes more sentitive shock absorbers to match the new softer transverse springs, a new design of stabilizer and special alloy steel for the springs. There is also the new cushion structure—individually pocketed luxury type cushion springs with rubberized top pad to add to passenger comfort. This Super DeLuxe Ford Sedan is one of the several body types available in the 1941 DeLuxe and Super DeLuxe Fords.

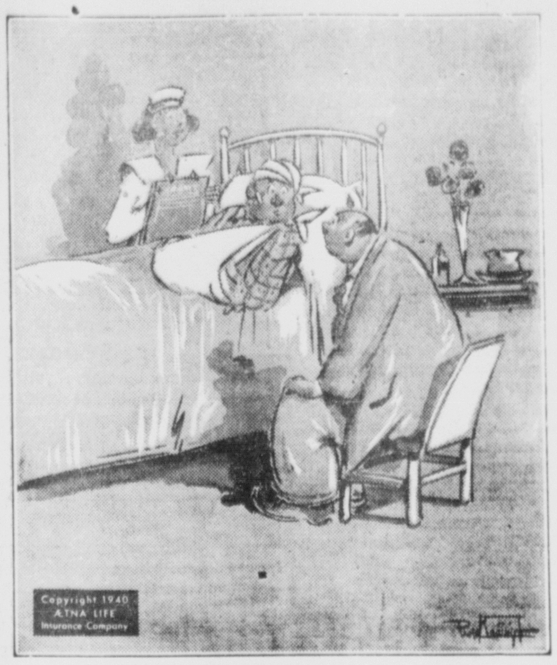
PORK LOIN RICH IN "APPETITE VITAMIN"

Did you know that one serving of pork loin, cooked either as a chop or a roast, will furnish a plentiful day's allowance of thiamine (Vitamin B1) for the adult?

Inez S. Willson, home economist, reminds us that this statement is made in the light of recent research wherein thiamine has been isolated from the Vitamin B Complex, the required amounts established, and foods analyzed to determine their thiamine content.

Thiamine is needed for growth, to promote the health of body cells and to aid in utilizing carbohydrates. Thiamine also prevents the disease called beriberi, and because it creates a desire for food is often referred to as the "appetite vitamin."

The car buyer who picked out a model at the old Madison Square Garden in November of 1900 paid six times as much per pound as today's motorist, whose car costs about 26 cents a pound, or less per pound than butter out of a tub.



"AND YOU WENT FOR A WALK ON A SUPER-HIGHWAY!"

The motorist is protected by an all-steel body, but the walker hasn't even a strong bumper.

Most Games Won By Sikeston in 30 Years

Over a 30-year span since the Sikeston-Charleston football relations began in 1910, the edge in victories has gone to Sikeston by a matter of six games.

The Bulldogs have captured 16 contests, Charleston ten and three have been ties.

Sikeston began strong in the series, taking the first four back in the push-and-pile-up days. The Blue Jays conquered twice before the World War lapse, and Sikeston triumphed twice in the three subsequent games.

SERIES OF THREE

Beginning in 1922, wins came in streaks of three, the first going to Charleston, the next to the Bulldogs and then back again to the Blue Jays, closing with a 6-0 triumph for Charleston in 1931. Since the latter game, Sikeston has won every game but two, and one of these was a tie.

The biggest Sikeston victory was a 54-0 lacing accompliished in 1919. Charleston had its biggest moment against the Growlers 1929 team in piling up a 34-0 score.

The 19-2 upset by Sikeston last year was the widest margin of victory since the 1929 game and the biggest Bulldog margin in winning since 1925.

Results of the 29 games are:

RESULTS OF ALL GAMES

1910—Sikeston 16, Charleston 0.
1911—Sikeston 3, Charleston 0.
1912—Sikeston 46, Charleston 0.
1913—Sikeston 0, Charleston 0.
1914—Sikeston 8, Charleston 10.
1915—Sikeston 21, Charleston 7.
1916—Sikeston 19, Charleston 13
1917—Sikeston 6, Charleston 23.
1918—War year, no game
1919—Sikeston54, Charleston 0.
1920—Sikeston 0, Charleston 7.
1921—Sikeston 20, Charleston 0.
1922—Sikeston 0, Charleston 3.
1923—Sikeston 3, Charleston 6.
1924—Sikeston 0, Charleston 24.
1925—Sikeston 18, Charleston 0.
1926—Sikeston 8, Charleston 0.
1927—Sikeston 27, Charleston 13
1928—Sikeston 0, Charleston 0.
1929—Sikeston 0, Charleston 34.
1930—Sikeston 0, Charleston 12.
1931—Sikeston 0, Charleston 6.
1932—Sikeston 12, Charleston 0.
1933—Sikeston 6, Charleston 0.
1934—Sikeston 13, Charleston 6.
1935—Sikeston 6, Charleston 6.
1936—Sikeston 13, Charleston 6.
1937—Sikeston 7, Charleston 6.
1938—Sikeston 0, Charleston 7.
1939—Sikeston 19, Charleston 2.

CITY REWARD FOR VANDALS IS $25

The city has offered a $25 reward for the apprehension of the vandals who ruined the interior furnishings of the Legion Hut. In a previous story, the amount was given as $250, but this is incorrect. With the $25 already offered by the Legion, the reward totals $50.

In constructing and equiping a five-room house, four tons of steel and cast iron products are used.

UNUSUAL FACTS REVEALED

—by "Movie Spotlight"



Bluff Beats Charleston, Dexter In

Along Southeast Missouri grid trails Friday night Poplar Bluff cinched at least a tie for second place in the North Division by conquering Charleston, hitherto unbeaten in the conference, 21-7, and Dexter cinched its second straight title by producing an expected 18-0 victory over East Prairie, in the South Division.

Elsewhere, Jackson was forced to rally from a 7-0 lead to pile up 20 points against Kennett. The 52-0 score Sikeston hung on Cape Girardeau Central High was a breath-taker in its size.

POPLAR BLUFF-CHARLESTON

The Mules scored in the opening quarter, Bud Walker passing 11 yards to the other halfback, Bud Shadle for the touchdown, and Walker plunged for the extra point. The next period Charleston tied the score when Rex Jackson passed Ed Marshall on left end, and Buford Sutherland kicked the point.

The deadlock held until the first play of the fourth quarter, Williams running across for seven yards and then doing an end run for the extra point.

Walker heaved a pass to Shadle that was good for 50 yards and a touchdown a few minutes later, Boots Glaze dropkicked the extra point. Poplar Bluff made eight first downs to six, 124 yards in running play to 73 by Charleston, completed two of six pases for 62 yards while the Jays connected three passes in 12 for 39 yards.

DEXTER-EAST PRAIRIE

James Anderson, husky Bearcat quarterback, ran 15 yards for the first Dexter score in the first period. Anderson went through the line, and lateraled Ed Allen, center for 20 yards and the second score the same period, following a weak East Prairie boot.

After holding East Prairie for downs on the Dexter five in the third period, the Bearcats did a 95-yard turn-about. Anderson ran to his 40 and lateraled to Gaylon Swinger, tackle, who ran the remaining 60.

JACKSON-KENNETT

With Halfback West tossing, Kennett in the second period clicked on the passes in a 69-yard drive that was concluded when Duncan ran the ball over from the 7. Miller took a pass for the extra point.

Jackson got going in the third period. Billy Deck ran across on an end run after Kennett lost the ball on its 20 attempting a fourth down play. Deck threw to Hines for the extra point. A little later, Spradling intercepted a Kennett pass and ran it 60 yards to the Kennett 30. Bollinger finished up a short drive from the three. Jackson was stopped on the Kennett 10 after a 60-yard drive, but Deck intercepted a pass and ran 30 yards for the third touchdown. Bollinger converted.

Semo Teams Will Meet Old Rivals

Some traditional Thanksgiving rivalries will be on the platter Thursday afternoon among Southeast Missouri schools.

No game has more tradition or background than Sikeston vs. Charleston.

However, rivalry is just as intense between Cape Girardeau and Jackson, the game to be played this year on the Jackson field. On a basis of past records, this should be a bang-up affair, and like most of such games, the previous dope does not go if the teams are anywhere near equal.

Another affair on Cranberry Day that has a long, honored past is the Poplar Bluff-Dexter clash, to be played this year at Dexter. The Bearcats will be favorites, although the Mules can be expected to deliver some extra punch on the occasion.

Chaffee goes to East Prairie. This is the only other conference game, besides the Sikeston-Charleston affair in the North Division. Chaffee is expected to clinch its hold on second place in the South Division in this game.

Perrybille entertains Chester, Ill., a regular Thanksgiving opponent and one which can be calculated to give the Pirates a tussle.

One powerful Thanksgiving rivalry will remain dormant this year. This is the annual Kennett-Caruthersville clash, which always has the fans of both schools in a heated pitch. Caruthersville, suspended for the season, will be back in the conference next fall.

About 34 pounds of air a day are used by the average person.

Traveling Around America



Photo Grace Line

LOTTERIES A LA CHILE

It's a silly looking piece of paper—and you can't read a word that's printed thereon, but it may bring you a neat little egg, or a young fortune. It's the lottery ticket which you'll meet on every hand when you take a cruise down the west coast of South America.

The lottery is a "national institution" in Chile—controlled by law and turning over its "takings" to public institutions. It was the University of Concepcion which is responsible for putting the lottery on this beneficent plane, according to an article by E. Esleco in the "Andean Monthly." In 1921 the University was desperately in need of funds. The members of the committee appointed to find a way out of the dilemma were daring enough to suggest the Loteria de Concepcion. The result was that the Loteria was launched with a judicial organization and a directorate that put it on a solid foundation from the very beginning—men with unimpeachable reputations for honor, integrity and competence. The undertaking was successful and the lottery became a popular as well as a profitable institution. The proceeds were divided among the University, the State Health Department for Public Beneficence, the Red Cross of Chil, Military Hospital, Naval Hospital, University of Chile Clinic, Catholic University Clinic.

"There are two drawings each month," writes Senor Esleco, "the grand prize each time being 200,000 pesos (about $8,000), with numerous smaller prizes attractive enough to invite hope. On December 24 each year there is the big drawing with a grand prize of 500,000 pesos ($20,000). Each whole ticket, which is divided into ten parts, costs 50 pesos plus a government tax of two pesos. Tenth parts may be bought for five pesos and twenty centavos each which brings them within the reach of the poor who are ardnt suporters of the 'Lotera.'"

Edna Mae Stark.



HAUNTED HONEYMOON

"What about a weapon?"

STORY SO FAR:

As a wedding resolution Lord Peter Wimsey forswears any further attempts at crime detection, and his wife, Harriet, promises to give up writing detective thrillers. They repair to Devon, where Peter has bought Talboys Manor, the house in which Harriet lived as a girl. Neither Mrs. Ruddle, the housekeeper, Aggie, niece of Noakes, late occupant of the house, Frank Crutchley, a handy man, nor the Rev. Mr. Goodacre are able to explain Noakes' absence — until Bunter, the valet, finds the missing man dead in the cellar.

CHAPTER THREE

Constable Sellon was assigned by the local station to check on data pertaining to the members of the household. As the group sat tensely around the dining-room table, Sellon began by interrogating Mrs. Rullle.

"What's your Christian name?" he asked.

"Doris. Doris Ruddle."

"When did you last see the deceased?"

"About nine o'clock last night."

"How did you know it was nine o'clock."

"'Cause he always listened to the nine o'clock news."

"And you heard him turn it on?" pursued the officer.

"That's right."

Peter coughed discreetly. "The housekeeper's quarters are about two hundred yards from the room with the radio," he put in.

Mrs. Ruddle glowered. "Oh well, I forgot," she said. "I was in the tool 'ouse."

"What for?" askedSel lon.

"I'd come to borrow some paraffin oil."

"Borrow?"

"That's what I said."

"And that's when you heard the radio start?"

Mrs. Ruddle nodded determinedly. "That's right," she said.

"Anythin' else?" asked Sellon. It was the wrong question.

"Yes!" cried Mrs. Ruddle. "I saw him slam the window in your face!"

"You must have been seeing things," said Sellon quickly. "I was on patrol duty at that time."

The Constable, his official demeanor showing stress, made routine observations about Crutchley, Aggie, the Rev. Mr. Goodacre, and the Wimseys. The latter, in the few minutes' conversation they had had with each other since the discovery of the body, had decided that Talboys Manor was not for them—at this time. To say the least, remaining there might interfere seriously with their anti-crime-involvement program. No . . it was off to the South.

As Mrs. Ruddle left the room, and Peter rose to follow, Sellon turned to him and said:

"I 'appen to know she was blind drunk at the White 'Art 'Otel last night. Seeing things, she was."

"Yes, I see," nodded Peter affably. "Her ladyship and I are very anxious to get away as quickly as possible. Is there anything more you wanted to know?"

"I don't think so, m'lord," said Sellon.

Taking from his pocket a small black notebook, Peter put it down on the table in front of the constable. It was Noakes' name on the cover, and the open page read: Tom Sellon: Aug. 17th paid, two pounds. Balance due, ten pounds.

"I picked it up last night," said Peter. "I think perhaps it ought to go with Noakes' effects."

"You said you're going away, m'lord?" asked Sellon, when he could regain composure enough to say something.

"Yes," said Peter casually. "I hardly think this would be a suitable place to spend the rest of our honeymoon."

When the couple, packing in the quickest time they had ever taken to convey clothes into traveling bags, appeared at the front door, a familiar face greeted them. Inspector Andrew Kirk was perhaps their oldest common friend. His even blue eyes looked them over quizzically.

"When they rang up the Yard about this business," he said, "they mentioned your name. I remembered those wedding resolutions and whatnot, so I came here to—well, to invite you off duty."

"Meaning that — " interposed Peter.

"That we can have plenty of murders right now, but only one honeymoon."

Peter's eyes narrowed. "No one to look at you, Andrew, would think you had such nice ideas," he said. "As a matter of fact, we were just leaving."

He flung one leg up into the car, and was about to follow with another when Bunter appeared around the corner, puffing a bit. He was followed by a uniformed chap waving something; and that something looked very, very legal. Bunter tried to thrust out an arm to divert its delivery, but ineffectively. In another five seconds Peter had it in his hands and was reading it.

"Darling," he called to Harriet, "this is most annoying. Here's a summons to appear at the inquest tomorrow and I don't think we can get out of it." His eyes quickly pivoted to Kirk, whose expression wasn't altogether satisfactory. "You didn't have anything to do with this, did you?" he demanded.

"Why, Peter!" Kirk rejoined, offering Harriet his arm.

While Peter and Harriet tried to relax in the living-room, a deal of skirmishing went on down in the cellar. Inspector Kirk, it appeared, was using Bunter to help reconstruct the crime. When the two appeared at the top of the steps they were perspiring.

"Well, there are no signs of a struggle down there," said Kirk.

Peter pressed a cigarette. "Did it ever occur to you, Andrew," he said, "that Noakes might not have been killed in the cellar?"

"You mean he was killed upstairs?"

"Why not? The marks on Noakes' clothing, and the marks on the cellar stairs indicate that Noakes fell down the cellar stairs."

"Yes. Well?"

"The lack of grit in the wound and the absence of any marks on the stonework again indicate that he received the blow on his head prior to the fall."

Harriet was at the doorway. "Peter, I've got it!" she cried suddenly.

They gathered about her.

"Look!" she went on. "If I stagger through this door in a semi-conscious condition, what happens?"

"You go headlong down the flight of stairs and I'm a widower."

"Yes," agreed Kirk. "But what about a weapon?"

"Well," said Harriet, "an axe, a pick, a hatchet—"

"A hammer, a clever, a spanner," added Peter. "That ought to give you a start, Andrew."

Kirk gave a forced smile. "Well, thank you for taking all this trouble on my account," he said.

"Oh, not at all," called back Peter. He had started for the exit to the garden and he waved in a meaningful way at Harriet. "Darling, I think we'd better go out in the garden and tie back that plant that Mr. Goodacre was speaking of," he said.

Harriet studied him questioningly. She caught an odd gleam in her husband's eye that she hadn't seen since the heyday of his last successful bit of crime-tracking and that boded no particular good for the wedding resolutions. It was a gleam that stirred up a great curiosity in her own mind. She had thought there was something very funny about the swinging cactus when the Rev. Mr. Goodacre first dilated about its beauties. The attachment that carried it wasn't the ordinary flower-container, either. It would bear immediate looking-over.

"We'll see you in a little while," she waved to Inspector Kir, as she took Peter's hand.

(To be continued)

IN RICHWOODS ARMISTICE PROGRAM



Children of three schools, McMullin, Sand Prairie and Lennox, participated in special Armistice Day exercises Sunday at the Richwoods Methodist Church, McMullin, and the program was enthusiastic and well-attended, according to the pastor, Rev. R. P. Basler. The ritual of the Flag, embodying "The Faith of America as Held in the Declaration of Independence", was rendered letter perfect by each of the three schools in turn: Calvin Havener and Virginia Vaughan advancing the colors and leading in the ritual for Lennox, Patsye Burris and Shirley Altum for McMullin, and Dale Lackey and Doris Troxell for Sand Prairie. Commander Jean Hirschberg of the Henry Meldrum Post, Sikeston, presented each school with a Flag as a reward for their proficiency. Teachers of the schools, who received commendation for their efforts in training the children, standing at the rear of the group, are Ernest Alsup of McMullin, Miss Bertram Bradford of Sand Prairie and Mrs. Gilbert Wilson of Lennox.

Washington Comment

With the possible exception of New York City, Washington stands at the head of the list in the matter of staging historic parades and turning out huge crowds to view them. It was in the natural order of things that the Persident's return should have lined the streets with more than two hundred thousand spectators. A little relaxing in the hour for opening the government departments, set free thousands who otherwise could not have taken time off. Many tarried about the White House, and were rewarded, an hour after the arrival of the President, by his appearance on the porch, to great the residents of the Capital with a wave of the hand. About the only disturbance that went with the entire demonstration was the arrest of two young men handing out pamphlets inappropriate for the occasion.

The heavy odor of politics has drifted away, to the relief of all, but more than a faint scent remains. Republican authorities on statistics point out that so far as the popular vote is concerned, the result was close, the events of the past few days being merely the beginning of a crusade for the broad principles involved in the campaign. Democrats are more interested in the victory of the present than in the opposing crusades of the future.

It is estimated that the Republican loss in the House will amount to eight seats, with a single contest for place still in the balance. The picture is not so sharply drawn as might appear at first glance. Nine states wanted a Democratic President, but thought that they could be best served by Republican Governors. Out of the ten states which thought that they did not care for any more of Mr. Roosevelt, at least three preferred to have a Democratic pilot at the wheel, so far as the affairs of the state are concerned.

It is a little too early to collate the foreign reaction to the election, but here and there a word has been spoken on the other side of the water. The English newspapers are openly jubilant and look for more aid from the United States, the view being that pledges of help have been made heretofore, and that the election result renews them. Official France is reticent, but suggests to the French papers that the election should not be given too much prominence or be made the foundation for too many hopes. It is in a settlement of European problems, particularly those of an economic nature, and along lines that already have been laid down under axis direction, that the welfare of France is alleged to reside.

England still turns a trusting eye on the United States as a source of supply for airplanes. It is said that the President and the Defense Board are considering a British request for more than ten thousand fighting machines of the air. Whatever be the outcome of the English request, the United States is interested in the production of aircraft, especially if there is truth in the report that Mr. Ford is in a position to make heavy deliveries, and is not without encouragement.

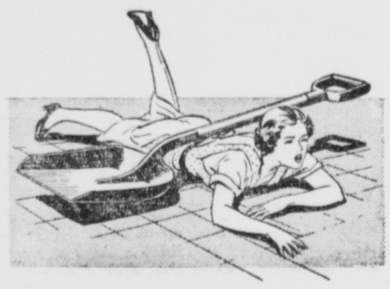
On its twenty-third birthday, Soviet Russia celebrated a red letter occasion in its young manhood. With the confidence of youth, the Union of Soviet Republics declares itself ready to deal instantly a crushing blow to anyone who dares to violate the holy frontiers of the land: so the text runs. Frontiers have not amounted to much, of late, as most of Northern Europe can testify. The Russians see an alarming international situation, calling for maximum vigilance. The warning hardly could have been intended for Holland or Belgium. International relations are a ponderous and well guarded secret, but it is safe to assume that Russia and Germany are not hand in hand to such a degree that the words were intended for ears other than Mr. Hitler's. The Russians are not sentimental, but aside from the perils of the moment, some incidents of the former World War still remain unforgotten. A real trimming for Nazi Germany may yet arrive, and from the north.

A flying swallow keeps its mouth open to catch small insects.

DESIRE FOR CLOSETS TOPS WOMEN'S POLL

Convenience features voted for by Cleveland club women in a poll of "What Do Women Want in a Home?" included: plenty of closets with the right kind of built-in shelving for each one; adequate electric outlets for lamps and appliances, as well as for lights on dark stairways and in closets; noiseless plumbing equipment; uniform window sizes throughout the house; complete copper piping; automatic heat and hot water; insulation; a first-floor lavatory; shower in the bathroom; plenty of surface work space in the kitchen; and built-in features including a clothes chute, desk and filing space in the kitchen, the dinette buffet, and medicine cabinets in the bathroom.

As a badge of his profession, down to the 16th century, every European physician wore a ring.



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AUTO LICENSE DEADLINE

November 20th will be the deadline for purchasing city automobile lic-licenses.

All drivers must place city licenses on the windshields of their cars. They will be subject to fines if license are not displayed on windshields.

Sikeston Police Department



Where the back seat drivers

GET A FRONT SEAT RIDE

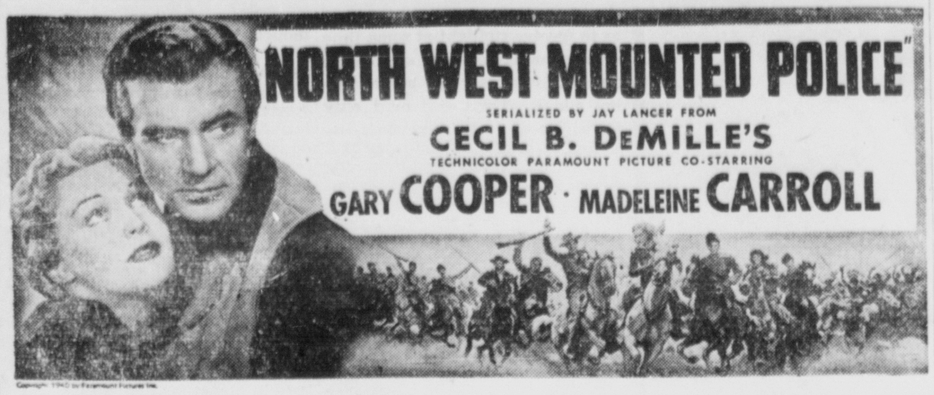
• With the longest springbase of any low-priced car—longer by at *least* 3½ inches; with new longer, softer, slow-acting springs; with rear seats set *farther forward;* and with its deep cushion, divan type seats, the riding quality of the big new '41 Ford is 'way beyond comparison with any other car in its price class. Come in and *drive* it. Prove it to yourself.

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CHAPTER SIX SYNOPSIS

The Canadian North West in 1885 is facing a bloody civil war with the Metis, a nation of half-breeds incited to rebellion by Jacques Corbeau, who is wanted for murder in Texas. Dusty Rivers, a Texas Ranger, comes to this wild country to arrest him. Corbeau, with the aid of a Gatling machine gun, stirs the Indians into revolt. Dusty accompanies the North West Mounted under Sergeant Jim Bret in an attempt to apprehend Corbeau. Constable Logan, brother of April, a frontier nurse, with whom Bret is in love, is detailed by the latter to scout the Indians. Corbeau's daughter, Louvette, however, entices Logan away from his post. As a result, the Mounted Police ride unknowingly into an ambush previously arranged by Corbeau.

CHAPTER VII

"Oh my God!" said Jim Bret. "Poor kid!"

The patrol had marched on. Jim Bret, with Dusty and two troopers had ridden off the trail to pick up Jerry Moore and Ronnie Logan and hear their report. But Jim Bret now knelt beside the mutilated body of Jerry Moore. Of Ronnie Logan there was no sign. The Sergeant stiffened suddenly, turned to the troopers:

"Back to the column! Warn Inspector Cabot, outpost killed! Danger of enemy on all sides—gallop!"

The troopers whirled their rearing horses, set off at a dead gallop, as Jim Bret and Dusty entered the cabin. They looked around and Jim saw the note. He tore it from the wall and read it.

"The klootch!" he said harshly. "The damned klootch got him at last!" He handed the note to Dusty, who read it.

Dusty Rivers frowned, as if from some inner painful thought. He twisted the note into a spill, thrust it down into the smoldering coals of the fire that Ronnie had built the night before. The paper burst into flame.

"Dam you!" said Jim Bret. "You're destroying evidence!"

Dusty nodded calmly. "Evidence that might send a boy to a firing squad."

"He'll deserve it if the column rides into a death trap!"

"I was thinking of his sister, Jim Bret," said Dusty.

The Sergeant turned away, but



whirled, as they both heard the sound of rifle fire, then the diabolical chatter of the Gatling gun.

"Damn him!" yelled Jim Bret. "They're paying for his mistake! Come on, cowboy!"

They escaped into their saddles, set off at a gallop toward the battle. They rode hard and presently they saw the scene below. The Mounted Police, caught in the crossfire in Beardy's Basin, were meeting the attack. Dusty and Jim Bret heard the bugle below "Commence Firing," glanced at each other, spurred their horses forward. Riding low, over their horses' sides, they sped through the fire, Indian fashion, until they reached the column.

"Keep your fire low!" shouted Jim as he leaped off his horse. "Don't waste a shot!"

Under pressure of the terrific fire, but with disciplined efficiency, the Mounted Police dissolved themselves into fighting formation. Here and there a trooper fell, as they dismounted, but there was no panic. It was as if they had rehearsed this scene many times, so precise was their action. Every seventh man took the horses to the rear. The others, running low, carbines in hands, deployed in a wide, semi-circle defense, taking advantage of every irregularity of ground for cover.

Tod McDuff, looking, in battle, more like an Indian than a breed, crept here and there, seemed almost to blend with the landscape and fired coolly whenever a movement showed itself in the heavy greenery of the mountainsides.

"Turn over the wagons!" shouted Inspector Cabot. "Use them as barricades!"

The wagons were turned over, the troopers using them as cover, but Inspector Cabot perhaps thinking of the effect he would have on attackers and attacked alike, disdained to protect himself. Between the lines he walked erect, swinging his riding crop, giving his orders.

"Fire at the flashes!" he told them. "Conserve your shells!"

They did as bidden, but the fire of the Metis began to tell. Here and there the troopers began to fall; the hideous fire of the Gatling gun that sprayed the entire basin kept the survivors from answering effectively. And finally Inspector Cabot, preserving his magnificent indifference as he walked in the enclosure, went down, a bullet in his chest. They rushed to him and he called for Jim Bret.

"Take over!" he said weakly. "Fall back on Carlton and defend it! Have the bugler blow!"

Jim Bret gave the order. The notes of the bugle sounded clear, even above the terrible din of the battle. And still there was no panic. The Mounted Police moved to carry out the new orders. The wagons were heaved upright, even in the leaden sleet that filled the air about them; the horses were brought,—what was left of them; the wounded were carried and loaded in the wagons.

The retreat began.

"Give me ten men!" shouted Dusty Rivers to Jim Bret. "I'll hold the road, while you boys fall back!"

He looked around, but it was hard to count ten men still on their feet. For an instant he and Jim Bret stared at each other; then, grimly they followed the retreating column, firing as they went, leaping from cover to cover, but their fire was deadly. There was no rush.

Slowly, painfully, the shattered column made its way to the post Slowly, relentlessly, the army of the Metis followed, but at least there was no Gatling gun now. Corbeau had to carry it as they traveled and the rifles of the police, though few, were still not to be braved by the breeds.

They reached the Fort, closed the big gates of the stockade.

"Man the bastions!" said Jim Bret. There were not many, but the bastions, the fire parapets were mannel, even though the painfully wounded were needed to complete the complement of defense.

Within the Fort, the doctor was busy. He hurried to Insepctor Cabot's stretcher.

"Attend the others!" snapped Inspector Cabot, but his voice was failing; and when the doctor hesitated: "That's a command!"

He looked up as Jim Bret came to stand by him.

"How many?" he gasped. "How many got back, Jim?"

Jim Bret opened his mouth, but did not speak for a moment.

"Not many," he said finally. There were, in fact, only eight who had suryived without hurt, besides Tod McDuff and Dusty Rivers, but no need to tell Cabot that. For Inspector Cabot, Jim knew, was dying.

The Commandant closed his eyes and for a moment it seemed that he had gone. But he opened his eyes. Feebly, he motioned for Jim Bret to lean more closely and Jim knelt beside him.

"Logan deserted?" said Cabot, and when Jim, his face twisted with pain, nodded: "Bring him to justice, then, Jim Bret!" The voice rang clear in that moment, but faded almost immediately. "You!" he continued weakly. "You, personally, Jim Bret!"

The Sergeant nodded again and Inspector Cabot pressed his hand.

"Hold—them—off," he whispered. "The—others—will come. Hold . . ."

Inspector Cabot died.

Jim Bret looked up at Dusty Rivers, his eyes suspiciously misty. Then they hurried from the place as a burst of firing came from outside.

Fort Carlton, with its little band of defenders, was beseiged by the Metis.

(To be continued)

Two-Course Dinners Quick and Easy

Simple little dinners have a place in every homemaker's repertory for those days when meal-preparation time is short, or you just don't feel up to something more elaborate. The two-course dinners given below can be prepared with a minimum of fuss, and are easy to serve and clean up afterward. And they fit the modern budget.

DINNER 1

Breast of Veal with Vegetables
French Bread
Vanilla Rennet-Custard Dessert
(Topped with dried oranges)
Ginger Cookies
Milk Coffee or Tea

BREAST OF VEAL WITH VEGETABLES

(All recipes tested by Good Housekeeping Institute)

Use Institute-approved measuring cups and spoons. Measure level.

2 lbs. boned veal breast
¾ lb. sausage meat
1 tsp. salt
⅛ tsp. pepper
3 tbsp. fat
2 sliced, medium onions
1½ c. cold water
8 pared, medium carrots
1 No. 2 can peas

Lay veal on a flat surface, and spread with sausage meat, Roll up like a jelly roll from one end. Tie with string, and if necessary skewer ends with toothpicks. Roll in the salt and pepper; then brown in the hot fat on all sides in a Dutch oven. Next, add onions and water; cover, and simmer 1½ hrs. Add carrots (also 6 pared, medium potatoes if desired), and continue the simmering, covered, about 45 minutes, or until tender. Remove meat and carrots to a hot platter. Add the peas, with liquor, to the pan gravy; then thicken and season if necessary. Serves 6.

DINNER II

Spanish Hamburger Casserole
Hearts-of-Lettuce Salad
Crusty Rolls
Applesauce on Sponge Cake
Milk Soffee or Tet

SPANISH HAMBURGER CASSEROLE

1 8 or 9-oz. pkg. macaroni
1 c. minced onion
1-3 c. mixed green pepper
2 tbsp. salad oil
1 lb. bottom round or chuck of beef, ground
1 tsp. salt
⅛ tsp. pepper
6 tbsp. grated cheese
1½ c. hot, well-seasoned, medium white sauce
½ c. canned tomatoes

Cook the macaroni in boiling water until tender; then drain. Saute the onion and green pepper in the salad oil until tender. Add meat, and cook until meat has lost its red color, stirring frequently. Add salt and pepper. Add 4 tbsp. of the cheese to the white sauce; then gradually add tomatoes, stirring constantly. Arrange alternate layers of macaroni, meat and tomatoe sauce in a 2-qt. casserole. Sprinkle with 2 tbsp. cheese. Bake uncovered, in moderately hot oven of 400° F. for 40 minutes. Serves 6 to 8 generously.

OUR PUBLIC SCHOOLS

R. A. HARPER, Superintendent

THE SCHOOL NEWSPAPER — ITS VALUE TO THE SCHOOL AND COMMUNITY

The Bulldog Barker is now in its fourth year as the spokesman for the student body of S. H. S. Each week approximately 650 copies are mimeographed. This year the publishing of this paper is done by the Journalism class under the sponsorship of Mr. Hopkins. The paper has gradually improved in quality since its beginning. It is designed to be of service to the entire school system and has grown to be a part of our entire school.

Much valuable experienecee is gained from having a part in publishing a school paper—gathering news from all departments, setting up the stencil dummy, laying out headings, cutting the stencils, running the mimeograph, stapling the pages and distributing. About thirty copies each week go to other schools in this section of the state Many former students are on the mailing list. All this provides much valuable training for several of the youngsters in the Journalism class which may be very valuable from a vocational standpoint.

The primary purpose of the Bulldog Barker is to print news for the student body. It is not an advertising medium but is supported wholly from school funds. This school paper serves as a connecting link between the various departments of our school, the students and the homes. The news is fresh and timely and goes into most of the homes of the community regularly each week during the school year.

Furthermore, our school paper is the result of the efforts of our students under the supervision of a teacher. Students like to see their work in print and other students like to see their names and activities in the paper. Thus, by reading the news of the entire school, more enthusiasm is created for the school and consequently more school spirit. Our school has an enrollment of over 1600 youngsters with 52 teachers. The Bulldog Barker tends to form the various schools into one solid unit.

CARD OF THANKS

We wish to thank the many friends who assisted us and offered their services and floral offerings, and Brother Hershel Asa for his consoling words, in the death of our beloved wife and mother.—The husband, Chas. Denbow, The children, Mrs Ruby Cook, Mrs. Pearl Hampton, Mrs. Dorothy Yount, William, Raymond, James Clifford and Devere Denbow.

CARD OF THANKS

We wish to thank our many friends for their sympathy and kindness during our sorrow in the death of our dear mother and mother-in-law, Mrs. L. B. Herring. Especially do we wish to thank our friends for the beautiful flowers and Rev. Jackson for his consoling words, those who furnished their automobiles and Ellise service. The kindness will always be remembered by the children.—Mr. and Mrs. Clyde Herring, Mrs. Pauline Jines and children, Mr. and Mrs. Jimmie McNeil, Mr. and Mrs. Ted Julian, Mrs. Geneva Ozee, Lucian Herring, Erby Young.

Just 21 years ago the first state tax on gasoline, a mere 1-cent a gallon levy, was inaugurated by Oregon. In 1939, state gasoline taxes reached a record high of $816,433,000

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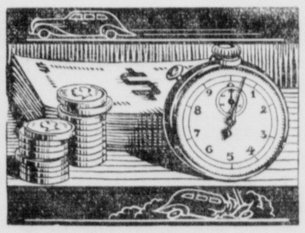
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CONSIDER HEAT WHEN PLANNING HOME

Plan the heating system as a definite part of the design of the home builders advise.

Too often the heating system is considered as an afterthought and the type selected is not appropriate for the house. Concerned with all elements of the houses offered as security for insured mortgages, the Federal Housing Administration, through its Technical Division, has declared that the shape of the house and the room arrangement have important bearing on the type of heating equipment selected, as well as the resulting comfort, and economical installation and operation of the equipment.

STOVE IS SIMPLEST

A stove or circulating space heater is the simplest form of heating unit and the least costly to install. When this type of heating equipment is used the house should be small and its plan compact, with rooms so arranged as to afford the freest possible circulation of air to all rooms. Uniform distribution of heat to all rooms, however, is rarely obtained without a distribution system. The heating unit may be placed in the living room and may be fired with oil, gas, or coal.

Another type of heater unit is known as a floor furnace. It may be fired with gas or oil. The unit is hung below the floor. Return-air registers may be placed in individual rooms and connected by ducts to the heating unit to improve the circulation of warm air to each room.

A supply of fresh air to the unit from out-of-doors is desirable, and the unit must be connected to a chimney flue for proper venting. The warm-air supply is usually through a floor register located over the heating unit. Other arrangement for the warm-air supply can be made by placing the unit under a partition so that air is supplied to two rooms by wall registers or the heater can be placed under a centrally located closet having a raised floor which permits the use of wall registers to supply heat to several rooms.

UTILITY ROOM SYSTEMS

A forced warm-air or forced hot-water heating system may be used with the heating unit placed in a first-floor utility room or small heater room. For the forced warm-air system, where the plan is compact, it is possible to connect the warm-air supply to a plenum chamber formed by furring down the ceiling of a small hall and forcing, by means of a fan, warm air direct from the plenum through registers located near the ceiling of the individual rooms. When the plan does not permit this arrangement, individual air-supply ducts should be provided from the heater to the rooms to be heated.

Gravity warm-air, hot-water, and steam systems must be installed below the first floor, say FHA technical experts. For economy in construction these may be placed in a partial basement with access from outside the house. For greater convenience it is desirable to have access to the heater space from inside the house when an inside stairway can be included. In either case warm-air systems of the pipe-less type or gravity or forced-air supply systems, using ducts to individual rooms, may be used.

When the heating equipment is placed below the first floor any type of steam or hot-water heating system may be used. Hot-water and steam-radiation systems and warm-air systems using air-supply ducts to each room have the advantage of providing for a more positive circulation of heat and more nearly uniform temperature control of individual rooms than is the case with other types of heating methods.

When a heater is used in any space which is not open to outside air, sufficient ventilation must be provided to assure efficient fuel combustion. The use of an inside chimney especially for one-story houses results in more economical construction, better chimney draft, and better operating economy. The rating and capacity of most heating devices are based upon chimneys of definite size and height.

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Is your home in good repair? Protect your comfort as well as your property investment. A new roof, repairs to your plumbing or heating system, steps, walks—in fact any type of home repairs—can be taken care of promptly, and paid for conveniently by the month out of your income.

Does your home meet the needs of your family **today?** Or do you need an extra bedroom, another bathroom, more closet space, or perhaps a garage?

Is your home planned for easy housekeeping or does your kitchen require extra steps and back-breaking bends? A modern kitchen is equipped with convenient built-ins—compact and within reach—colorful walls and floors that are easy to keep clean—good lighting and plenty of outlets for electrical appliances.

What new things would make your home more livable? A fireplace or some built-in bookshelves in the living room? Maybe you'd like to have the entire house repapered or painted.

Any of these improvements (and lots of others can be made **without ready cash.** The advertisers on this page will help you work out plans, give estimates and show you how you can modernize your home on the FHA Plan and pay the cost conveniently with monthly payments to suit **your** income. Phone any of these advertisers for further information.

BETTER HOUSING FHA PROGRAM

Hints For Home Owners

REDUCING DRAFT

The advent of cooler weather will remind many home owners of former discomfort caused by drafty windows and doors. Aside from heat loss, a drafty house is a health hazard.

A thorough job of weatherstripping will do much to eliminate this fault and may be accomplished at reasonable cost. The choice of materials is wide, and selection may be governed by the amount of money the home owner desires to put into home improvement.

The Modernization Credit Plan of the FHA offers a means of obtaining funds for this improvement.

SPORTS CLOSET

A closet or small room given over to the storage of sports equipment will be appreciated by the home owner during the Winter months. An improvement of this kind may be financed with the proceeds of a Modernization Credit Plan loan insured by the Federal Housing Administration.

PAINTING SECLUDED SURFACES

Secluded surfaces, such as the underside of porches, should be treated with one coat of a high quality exterior paint to prevent deterioration from dampness, according to FHA officials.

AIR LEAKAGE

It has been estimated that in Winter about one-third of the home's heat escapes through the roof.

It is less difficult to install insulation in ceilings than in walls, as in practically all houses there is an attic large enough to permit working men to apply one of the many types of ceiling insulation now being marketed.

INSTALLING KITCHEN SHELVES

Many kitchens have a bare unused wall space that could be usefully and attractively transformed into recessed shelves. Painted in contrasting colors, such shelves may be used for cook books, recipe files, and possibly a telephone extension.

KITCHEN LIGHTING

Since the workshop of the average housewife is the kitchen, that room should be well illuminated. It is important that the kitchen be free from glare and shadows. FHA officials suggest that supplementary lighting fixtures be used in addition to the usual central ceiling fixture. A general recommendation for adequate kitchen lighting is the installation of fixtures for over-all illumination and special lights at the range, refrigerator, and sink work centers.

CLEANING FURNITURE

To clean dust and dirt from a bird-eye maple dresser wash with thick suds of any pure soap, follow with a clean cloth damp with clear water, and rub dry with cheesecloth.

The full moon rises near sunset, and sets near sunrise.

Questions and Answers

Q. What principles should be considered in the planning of bedrooms?

A. Sleeping rooms should be well separated from the balance of the house and should be located so as to receive sunlight at some time during the day and, if possible, be favored by exposure to the prevailing winds. Their size need only be sufficient to accommodate essential furniture, consisting of bed, dresser, and one or two chairs, and to provide space to permit easy access to the furniture and closet. Plan these rooms so that their shape and the relationship of wall openings and wall spaces will permit an arrangement of furniture which does not require walking around a bed in order to reach the bedroom entrance door, closet, and dresser.

Q. What fittings are necessarry for a minimum clothes closet, and what size should the closet be?

A. Fittings for such a closet should include a hanging pole, parallel to the door, and a shelf. Poles may be of hardwood, one inch in diameter, or metal, three-quarters of an inch in diameter, and placed about five and one-half feet above the floor. Deep shelves should be avoided. Provide a clearance of at least four inches between shelf and pole. The depth, front to back, of the closet should be at least 22 inches, although two feet is considered more desirable. If a hook strip is included at the front or rear of the closet, increase this measurement to 30 inches. The width, end to end, should be about two feet wider than the door opening. Space greater than 12 inches to the right or left of the door in a small closet is inaccessible.

FIT NEW HOME TO FURNITURE FOR LIVABILITY

Arrangement for furniture has a great deal to do with the livability and charm of a home, qualified interior decorators say.

Furniture is part of the decoration of a room. Therefore, the decoration itself must accent the structural lines of the object it decorates.

FHA officials remind prospective home builders that forethought in planning wall space and placing windows and doors in a new house will make it possible to arrange the furniture in the most comfortable and satisfactory way. If left to chance, the furniture which the family intended to use may have to be discarded and new pieces bought. Otherwise, wall space that is two or three inches too short for the davenport, bed, chest, bookcase, or dresser will be wasted.

The architect can just as easily make the wall space fit the furniture and design rooms for the most logical grouping.

The whiskers of goats are being used in carpet manufacturing.

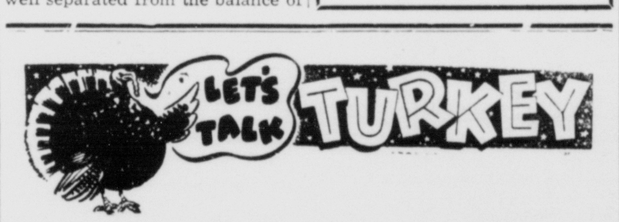
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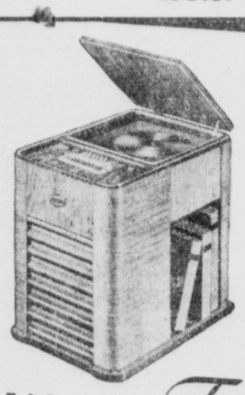
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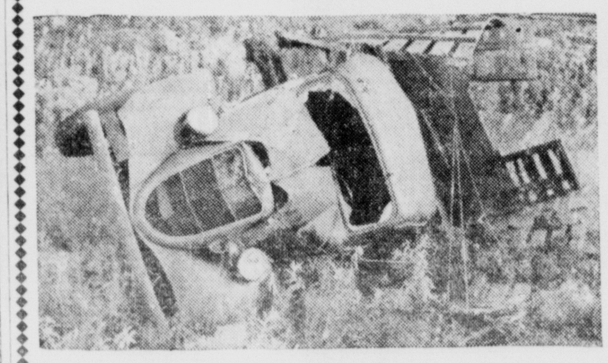
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Put Best Food Forward; Try Holiday Ham

Thanksgiving Day dinner is always a case of putting your best food forward.

Baked ham, as American as this holiday itself, is an excellent example of so doing, says Inez S. Willson, home economist, as she emphasizes low temperature and dry heat as the most important factors to insure perfection in roasting.

SELECTING THE MEAT

You may buy either a whole ham or a half ham, whichever best suits your needs. In either case, be sure that it's larger than you need for the one meal—ham is such excellent material for resourceful follow-ups.

If the ham has the skin on, this may be taken off at the market, or it can be removed just before the end of the baking period.

BAKE HAM SLOWLY

A ham is baked on a rack in an uncovered pan with its fat side up. No basting is necessary during cooking because, with the fat side uppermost, the meat is basted automatically.

If you have a meat thermometer insert it so that the bulb is in the center of the thickest muscle, not touching the bone or fat.

Roast the meat in a slow oven, 300°F., until the thermometer registers 170°F. While many factors affect the length of time it will take for the ham to reach doneness, the average time is about 25 minutes per pound.

While ham is deliciously flavorful just as it comes from the oven, sometimes for variety, to complement the taste or just to be festive, we glaze the ham shortly before it's done.

Particularly appropriate for Thanksgiving is this Cranberry Almond Glaze for baked ham.

CRANBERRY ALMOND GLAZE

½ cup light brown sugar
2 cups cranberries
½ cup chopped almonds
1 cup water
1 cup sugar
Cloves

One-half hour before the ham is done, remove the rind, if present, and score the fat diagonally. Insert cloves into the fat at regular intervals, sprinkle with brown sugar, return to the oven for a few minutes. Cook cranberries with water until tender, then add the sugar and almonds. When the brown sugar has melted on the ham, baste with the cranberry sauce and return to the oven to finish cooking.

OTHER GARNISHES FOR HAM

There are many other ways to garnish a ham. It may be scored, stuck with cloves, and Queen Anne cherries may be placed in each of the diamonds for design. They should be fastened with toothpicks. A cluster of apricots may be arranged on the ham and spiced fruits may be placed about it, heated during the last few minutes of cooking.

In fact, there are so many way to serve a ham that each time it can have a new and attractive "dress."

Inviting Desserts

If you are seeking variety in desserts you'd do well to try some of these delicious concoctions.

PRUNE CUSTARD

¼ cup sugar
2 tablespoons cornstarch
Few grains salt
1 egg
1 cup water
1 cup evaporated milk
½ teaspoon almond extract
2 oranges
12 cooked prunes
Moist coconut

Mix sugar, cornstarch, salt. Beat eggs, add with water and milk. Cook over hot water until thick, stirring constantly. Cool. Add extract. Pour into dish. Garnish with orange segments, pitted prunes and coconut.

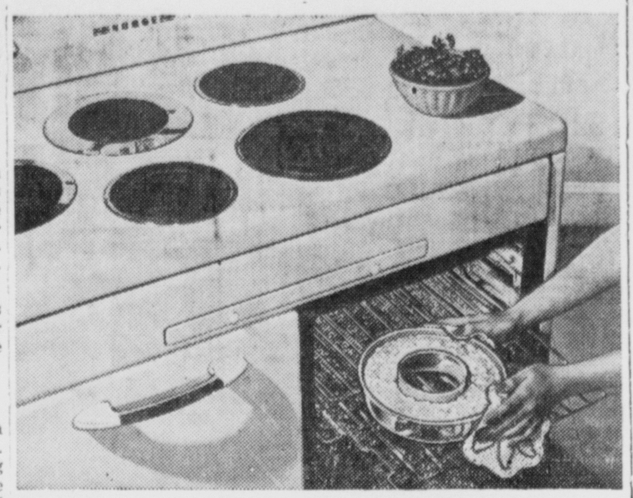
FIG PUDDING

2 1/3 cups chopped dried whole figs
¾ cup evaporated milk and
¾ cup water
1 1/3 cups chopped suet
½ cups soft bread crumbs
3 eggs, well beaten
1½ cups flour
2¼ teaspoons baking powder
1 cup granulated sugar
1 teaspoon nutmeg
¾ teaspoon salt
3 tablespoons grated orange rind

Cook figs with milk in double boiler 20 minutes. Combine suet, bread crumbs and eggs. Add the cooked fig mixture with sifted dry ingredients and orange rind and mix well. Pour in well greased 2-quart steamed pudding mold. Steam for 2 hours on a trivet in covered kettle with water covering 2-3 of mold. Unmold and serve with hard sauce.

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Design for Dining

An author-gourmet told a friend, not long ago, that good meal is like a well-written story — complete with suspense, surprise, and a rousing climax. As in fiction, the basic ingredients in cookery are few—but the ways of combining them, of "dishing them up," are practically limitless.

So take a tip from the author, and design your meals as carefully as though you were plotting a story. It's difficult, too. For first you must design your dinner from the standpoint of food-value; next, from the standpoint of each of operation; and third, you must design it from the standpoint of appeal—flavor and color and texture and shape.

On all three counts we recommend a veritable gem of a dish; it will make your family beg for more vegetables, please; or will, if you ask it, stand alone as a proud and luscious entree. We call it "Corn Ring," and we've been working out the perfect recipe in our experimental kitchen. A variation of that old-fashioned favorite, baked corn pudding, it offers, nevertheless, plenty of suspense and surprise and a rich-flavored climax!

So creamy-soft and delicate that it seems impossbile you can unmold it like any other ring. Yet that is just what you do—thereby making a pretty design for dining on the triple score of nourishment, cooking ease, and attractiveness.

Fill the center with buttery green peas or slivered string beans, and serve it up proudly with a juicy beef tenderloin or a crackling roast pork. Or use the corn ring as your main dish by filling it with mushrooms, creamed or boiled; or with creamed salmon, its flakes left big and succulent; wreath it with raw sliced tomatoes and little mounds of peas, alternating. You'll have a one-platter meal as delicious as it is beautiful to the eye—a smart, short story, in other words, "complete on one page."

As for the cookery itself, a corn ring is so easy to make with your modern eelctric range that you can pop it into the oven, set the automatic timer, and forget it while you set the table, toss up a crisp salad, and get a bowl of fruit or berries ready for desert. Thanks to heat that is so uniform and so accurately controlled, even at very low temperatures, you don't even need to set the baking dish or ring into a pan of hot water when you place it in the oven. Besides the added filip to flavor, there's another big advantage in baking your vegetables instead of boiling them; the excellent insulation of your modern range holds all the heat inside the oven, thereby keeping your fuel expenses low, and your kitchen cool. Nor is there any "guesswork," for the automatic timer and measured heat insure a perfect result each time you use the recipe, provided your measurements and procedure are exact.

CORN RING

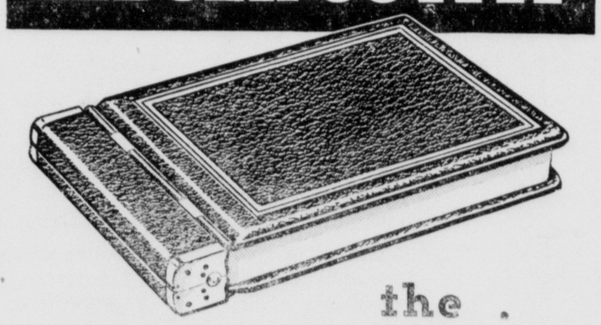
2 cups whole kernel corn
½ cup bread crumbs
2 tablespoons pimento
2 eggs (beaten)
1 teaspoon salt
⅛ teaspoon white pepper
2 tablespoons fat (melted)
½ cup milk

Combine corn, crumbs, and pimiento. Beat the eggs, and to them add salt, pepper, fat, and milk. Combine with the crumb mixture. Place in a well oiled ring mold, and bake in a slow oven with the electric thermostat set at 300° until firm.

Hilda Tams of Dysart, Iowa, has been placed by the Chillicothe Business College with the Rath Packing Co., Waterloo, Iowa. She joins ten other graduates who have ben placed with this same company.

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Sikeston Standard
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Pot-Roast Ideal In Winter Menu

The official gesture of cold weather brings a demand for real "square-meal" food. An old-fashioned pot-roast cooked with vegetables and served with brown gravy hits the spot exactly.

Inez S. Willson, home economist, suggests the following cuts for excellence in pot-roasts, arm or blade roasts from the chuck of beef; rolled or standing rump roasts; the heel of round or the rolled outside muscle from the sixth and seventh ribs of beef. This last one is just right for the family of two.

POT-ROASTS ARE BRAISED

Pot-roasts are always braised. That is, they are browned on all sides, then covered and cooked in a small amount of added liquid until tender.

To keep the meat from becoming too brown, set it on a rack. From time to time it may be necessary to add more liquid. Always add the liquid in small amounts, if you're interested in a rich gravy and a tasty piece of meat.

Vegetables which you wish to serve with a pot-roast should be put in the kettle with the meat just long enough before the end of the cooking period for them to become cooked. Potatoes, carrots and onions are, of course, the most usual acompaniments, but now at the fall of the year perhaps you would like to add turnips, rutabaga or some other favorites you have in your garden or find at the market.

SPANISH POT-ROAST

4 pounds beef rump or chuck
1 clove of garlic
3 teaspoons salt
¼ teaspoon pepper
3 tablespoons fat
1 cup water
½ cup chili sauce
½ teaspoon Worcestershire sauce
2 onions, sliced
1 green pepper, diced
6 small potatoes
8 carrots

Brown the garlic in the fat. Add salt and pepper. Remove the garlic and brown the meat on all sides in the fat. Add water, Worcestershire sauce, and chili sauce. Cover tightly and simmer gently. Turn the pot-roast occasionally and add more water, if necessary, a little at a time. One-half hour before the cooking is completed, add onions, green pepper, potatoes and carrots. It will take about 3½ hours to cook a roast this size. Make gravy by thickening liquid with flour smoothed in water.

The Cookie Jar

Hungry children, home from school will make frequent raids on the cookie jar when it holds delectable dainties such as these.

HUNGARIAN COOKIES

1½ cups shortening
1 cup sugar
3 eggs
½ teaspoon almond extract
3¼ cups flour

Cream shortening and add sugar gradually. Add eggs one at a time, beating thoroughly after each. Add almond extract, mix well. Add flour gradually, stirring until it is smoth. Put half the dough into a pastry bag and force through rose tip onto a cookie sheet. Sprinkle cookies with mixture of 2 tablespons grated orange rind and 4 tablespoons sugar. Bake in a hot oven 12 to 15 minutes.

BUTTER COOKIES

Cream together 1 cup butter, 1 cup granulated sugar and ¼ teaspoon almond flavoring. Add 2 eggs and beat thoroughly. Blend in 2½ cups sifted flour. Form into small balls ¾ inch in diameter. Place a pecan in the center of each Bake in a hot oven 10 to 20 minutes.

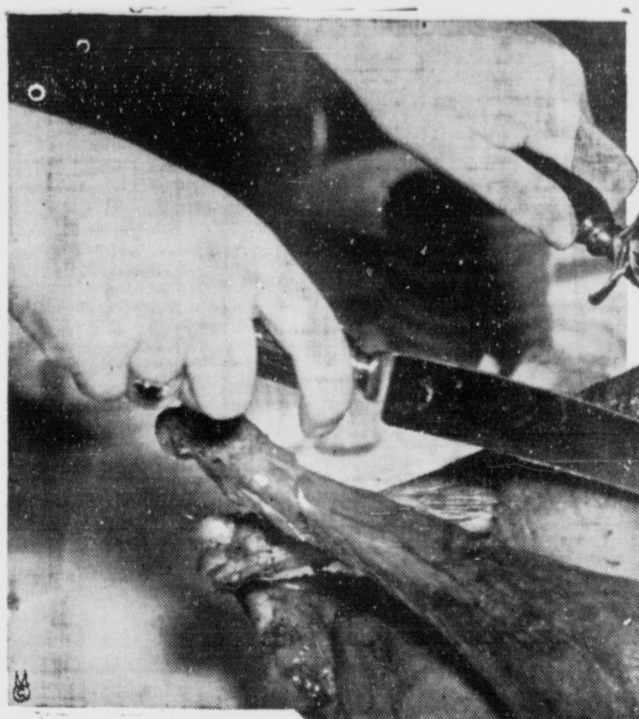
PRUNE SANDWICH COOKIES

Cream 1 cup shortening with 1½ cups brown sugar. Add 1 teaspoon soda mixed with ½ cup water, then 2½ cups quick cooking oatmeal uncooked, and finally 1½ cups whole wheat flour and 1 cup white flour. Roll thin and cut in circles. Put a spoonful of prune paste in the center of half of the cookie circles and top each cookie spread with paste with a plain circle. Press edges together with a fork. Gake 12 minutes in moderate oven.

Basketball practice has started at the Chillicothe Business College with Coach White selecting his varsity squad and the twelve state clubs their boys' and girls' teams.

One of the latest scientific advances for measuring strain on automobile parts is to make a transparent plastic model of some highly stressed metal part—such as a gear or connecting rod—and to examine the metal by passing polarized light through it. When the model is subjected to loads which represent the conditions of actual use, bright bands of color appear, like miniature rainbows, indicating the sections of greatest strain.

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Grand Prize Fancy Tiny Whole BEETS, 2 cans	35c	JELLO, all flavors, pkg.	5c

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Silk Flour, 5 lb. bag	22c	Potatoes (Peck 23c) 100 Lbs.	$1.29
Gold Medal, 5 lb. bag	29c	Sweet Pickles, Qt. Jar	20c
Humko, 2–1 lb. cartons	25c	Sour or Dill, Qt. Jar	15c
Fox Mince Meat, 3 pkgs.	25c	Matches, carton	15c

SUGAR, 10 lbs. Pure Cane. 48c

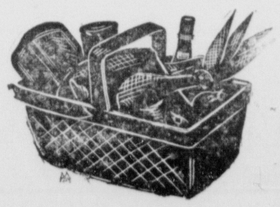
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Kiwanis Club Activities

By B. R. Schwegler

KIWANIS CHARTER NIGHT AT NEW MADRID

"Look out for the fundamentals, and democracy is secure," spoke William H. Bryan, St. Louis, governor of Mo-Kan-Ark. district of Kiwanis International, at the charter night program at New Madrid on Wednesday evening.

There were approximately 180 Kiwanis from Southeast Missouri and Northeast Arkansas with their wives and guests.

Mr. Bryan stated that we live in trying times, many forces are at work and they make life complex.

He gave the highlights of Kiwanis International using the ship as an emblem. He said the Kiwanis is an organization for service and not just a luncheon club. Kiwanis International helps to tie Canada to United States. It develops friendship and leadership. He said that we need leaders that think with brains and heart. It develops citizenship. The citizens of America enjoy more privileges than the citizens of any other country.

Our democracy is a matter of cooperation and is a very simple matter. Our forefathers gave us a life of freedom and they developed the following five institutions:

INSTITUTIONS OF FREEDOM

1. The home, which is the unit of our division.
2. The church, which is free and any man may worship God as he pleases.
3. The school, in which all members of a democracy must be educated.
4. The town hall, which is the emblem of free speech where all issues may be discussed openly and freely.
5. The free ballot box, where people may cast their vote without fear and harm.

The charter was accepted by E. F. Sharp of the new New Madrid club. He spoke saying "I have been a joiner." It is a wonderful organization for making friends and we are standing for the things that Kiwanis stands for.

GIFTS TO CLUB

The other twelve clubs in division 12 pooled their resources and brought gifts to the new club. They were presented by R. A. Harper, president of the Kiwanis club of Sikeston. These gifts were a secretary's kit, road signs, an American flag, a Canadian flag, a gong and a gavel. These gifts were accepted by Walter L. Stewart, vice-president of the New Madrid club.

The following clubs were represented: Jonesboro, Paragoull and Blytheville, Ark., Charleston, Caruthersville, Lilbourn, Gideon, Poplar Bluff, Dexter, and Sikeston, Mo.

Other guests were the wives and friends of Kiwanis and Chas. Holman, International Trustee of Kiwanis International, Chas. Fredrick, district secretary of Mo-Kan-Ark. district, and Dr. Bunch of Cape Girardeau.

STANDLEY IN CHARGE

The meeting was presided over by L. M. Standley of Sikeston, who is extension chairman of the Mo-Kan-Ark district, who played an important part in the organization of the new New Madrid club.

The charter night program was under the chairmanship of Wm. Mann. Rev. R. A. Brooks, pastor of the Methodist Church, gave the address of welcome stating that this was the thirteenth club in this division and was receiving its charter on the thirteenth of November. The response to the welcome was made by Lieut. Gov. Lee Trammel.

A trio of young women accompanied by Miss Lucille Bates sang "Mighty Like a Rose" and "Blueberry Hill." A men's quartet sang "Swing Low Sweet Chariot" and "Drink to Me Only With Thine Eyes." Geo. Kirk of Sikeston led the assembly in singing.

Thirty American circuses and some 300 carnivals now utilize motor vehicles in numbers ranging from several units to whole fleets. The first big circus to be completely motorized, about a decade ago, estimated that for each month it was on the road it saved $20,000 in operating expenses by using motor trucks.

It is said that all bears are born during the winter.

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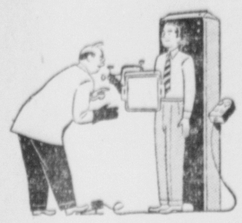


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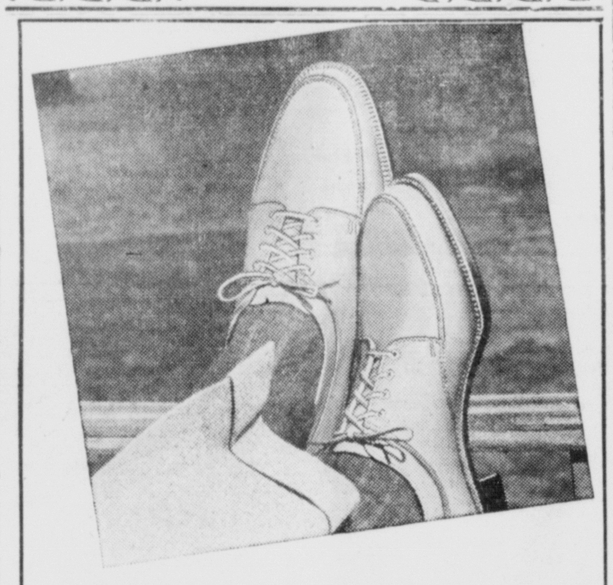
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We have Ramblers in a wide selection of colors, patterns and models—but we're particularly proud of our new camel-tone and vicuna shade Ramblers. We urge you to see these remarkable coats today. Prepare now for the game Saturday—and for every Saturday—and every day, from now until April. For Rambler is the ideal coat for all weather from now on!

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THE BUCKNER RAGSDALE CO.

A New Twist To Eggs

Rich in vitamin A, iron and protein, eggs go a long way toward helping you give your family well-balanced, nourishing meals. Serve one egg a day per person, or more if your budget allows. Don't depend alone on the old standbys of fried eggs, poached eggs, and eggs cooked in the shell, but serve them in puddings or ice creams, in egg sauces for vegetables, in sandwiches, in milk drinks, etc. Or try these delicious recipes of ours for a change.

SPOON BREAD

4 cup bottled milk or 2 cups evaporated milk and 2 cups water
1 c. fine water-ground cornmeal
2 tablespoon butter or margarine
1¾ teaspoon salt
4 eggs, well beaten

Scald the milk in a double boiler. Gradually stir in the cornmeal and cook until the consistency of mush. Add the butter and salt, and pour over the well-beaten eggs gradually while stirring. Pour into a greased or oiled 1½-qt. baking dish. Bake in a hot oven of 425° F. for 45 min. Serve at once with plenty of butter. Serves 6. To serve 2 or 3 make half this recipe. Serve as a main dish for Sunday-morning breakfast with fruit or fruit juice, creamed dried beef, and coffee.

PUFFY OMELET

8 eggs, separated
¾ teaspoon salt
⅛ teaspoon pepper
½ cup water
2 tablespoon salad oil or fat

Beat the egg whites stiff with a hand beater or an electric beater at high speed. Beat the egg yolks until thick and lemon-colored; add the salt, pepper, and water, and beat thoroughly. Fold the egg-yolk mixture lightly but completely into the egg whites. Meanwhile heat the salad oil or fat in a skillet, tip the skillet to grease the sides and the bottom evenly. Then turn the heat to low and add the omelet mixture. Cook over low heat until well puffed and golden brown on the underside—about 9 min.-Then set in a moderate oven of 350° F. for 5 min., or until the surface seems set when pressed with the finger.

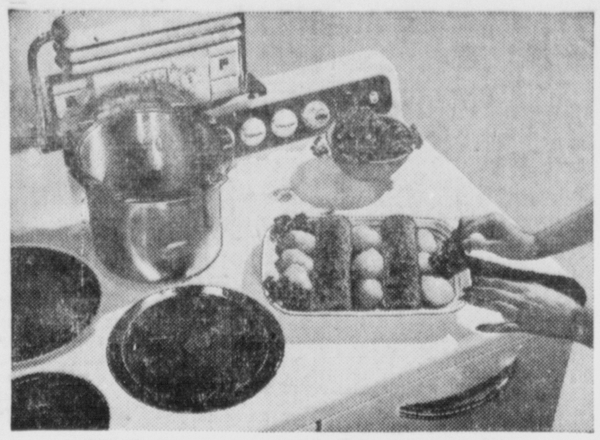
Now loosen the sides of the omelet with a spatula, cut through the middle—at right angles to handle of the pan—without cutting all the way through. Then fold the omelet carefully from the handle to the opposite side of the pan and turn onto a hot platter. Serves 6.

EGG STUFFED TOMATOES

6 medium-sized tomatoes
Salt
½ cup soft bread crumbs
2 tablespoons minced onion
6 eggs
1½ teaspoons melted butter
6 tablespoons bottled milk or 3 tablespoons evaporated milk and 3 tablespoons water
1 10½-oz. can condensed cream of mushroom soup

Scrape out all the pulp and juice from the tomatoes and sprinkle the inside well with salt and a little pepper. In each tomato place 1 tablespoon bread crumbs and 1 teaspoon minced onion. Break 1 whole egg into each tomato cup; sprinkle with salt and pepper. Combine the remaining 2 tablespoons of bread crumbs with the melted butter, and sprinkle 1 teaspoon over each. Bake in a shallow baking pan in a moderately hot oven of 375° F. for 25 min. Meanwhile add the milk gradually to the soup, stirring constantly, and heat. Serve with the stuffed tomatoes. Serves 6. In serving 2 or 3 make half this recipe. If a 16-oz. can of cream of mushroom soup is used for the sauce instead of the condensed soup, melt 2 tablespoons butter or margarine, add 2 tablespoons flour, and blend. Add the soup, and heat thoroughly, stirring constantly.





Here's a Bugdet Boon with a Surprise Stuffing

There is no better way to keep well within the family budget, and at the same time give your family its full quota of nutrients and vitamins, than to discover tasty and attractive ways of serving inexpensive meats.

Take flank steak, for instance: it is lean and richly flavored and good. Half a pound of meat per day per person, the experts recommend—and your half-pound portion might very happily come from this tasty, yet cheap cut.

Of course, it is no new story to homemakers that the cheaper cuts of meat are frequently the most nutritious. They require long, slow cooking to make them tender, however, and this very process has led to difficulties in the past. For one thing, the housewife frequently objected, with reason, that this long cooking meant added fuel cost—so the meat wasn't cheap after all. For another, the prolonged process added to her own work and worry, because it demands constant attention over a period of hours lest the meat "cook dry" and scorch or stick to the pan. Furthermore, the meat didn't always "turn out" the same; for old-style fuels, with open-flame cookery, were sometimes apt to be "slower" or "faster" than normal, due to conditions over which the homemaker had no control.

Today, all of these objections are overcome, when she uses the deep-well cooker of her modern electric range. Recessed and out-of-the-way, yet convenient for use, the deep-well cooker is so well insulated that it requires very little current and is ideal for handling the inexpensive, tougher cuts of meat; the insulation helps keep your kitchen cool, furthermore. You have your choice of 5 accurately controlled speeds. And you can operate it with your electrict timer which turns the current on and off at a specified time, thus leaving your afternoon free for the pursuit of happiness!

The recipe printed below is enchanting by reason of its aroma as well as its flavor, and the stuffing provides a happy surprise—it will add new zest to your early autumn menus. And you'll find that cooking this stuffed flank steak in your deep-well cooker instead of in your oven, will give you an easier and a more delicious dish. For 4 or 5 servings, use the following quantities:

STUFFED FLANK STEAK

(Serves 4-5)
2 small flank steaks
3 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
Sausage stuffing
2 tablespoons fat
2 cups tomato juice
6 small whole onions (if desired)
6 small whole potatoes (if desired)

Wipe meat with a damp cloth. Sift together the flour, salt, and pepper, and pound into both sides of the meat, using the edge of a saucer. Spread stuffing on steak, roll, and fasten with skewers or er, string. Melt fat in deep-well cooker, with switch turned to High. Brown the stuffed steak in the fat, turning frequently. Add tomato juice, cover, and cook on High until steam escapes. Then turn switch to 3rd position, and cook about 2 hours, or until the meat is tender. If desired, small peeled onions and potatoes may be added at the end of the first hour and a quarter of cooking. When the meat is done, remove to a platter, thicken the gravy, and pour over the steak.

SAUSAGE STUFFING

¼ pound sausage meat
¼ cup celery (diced)
2 tablespoons parsley (minced)
1 tablespoon onion (minced)
½ teaspoon sage
2 cups soft bread crumbs

Cook sausage meat, celery, parsley and onion with switch turned to second position, for about 10 minutes. Add remaining ingredients and mix well.

Criminologists once believed there was a criminal type face, but such views have not stood the test of time and no longer are held by the majority.

Honey Corduroy



For campus wear this frock of honey colored cotton corduroy is ideal, says the National Cotton Council. Tailored along simple, straight lines, it meets with campus requirements of comfort and good looks. A longstanding favorite of collegians, corduroy this season has risen to new heights of fashion.

"All-in-One" Dishes Save Autumn Time

If a homemaker had nothing else to do but to sit on a hilltop and watch crisp, rusty leaves sidle down to the ground, autumn days would still seem much too short.

As it is, the delightful interlude between summer and winter is generally the busiest season of the year.

Inez S. Willson, home economist, suggests oven meals as an asset to fall menus. A one-meal oven dish not only saves time in preparation but in reparation as well, because the fewer the dishes the less time it takes to do them.

PREPARED IN ADVANCE

Most ingredients for oven meals can be prepared in advance. Later the dish is put in the oven while the homemaker goes on her busy way. When it's time to eat—there's the dinner, meat and vegetables, piping hot and full of flavor.

Meat pies, that is stews topped with biscuit dough, are perhaps our most typical oven meals. Pork chops, browned and put on top of escalloped or mashed potatoes, are also worthy favorites. Try pork chops, browned and arranged on a casserole containing noodles, cooked and mixed with condensed tomato soup, a small amount of grated onions and seasonings. A casserole containing pork chops should be covered and baked in an oven of 350°F. for 1½ hours.

Here is an oven stew that is one of the most pleasant ways to introduce the fall bill of fare:

OVEN STEW

2 slices salt pork
1½ pounds diced beef chuck
1 large onion
2 tablespoons flour
1½ cups water
1 can condensed tomato soup
1 teaspoon salt
¼ teaspoon paprika
6 small onions
6 medium carrots
6 medium potatoes

Cube pork and brown with beef chuck in frying-pan. Remove to baking dish. Brown chopped onion in fat remaining in frying-pan. Add flour, mix well and add water, tomato soup, salt, pepper and paprika. Cook three minutes, stirring constantly. Pour over meat. Add whole onions, carrots and potatoes. Cover and bake in a moderate oven 375°F.) for 1½ hours, or cook slowly on top of range for the same length of time.

Some people like brown stews while some prefer light stews. To make a light stew do not brown the meat first as suggested above. All stews should be cooked slowly.

"All-in-one" dishes are tops in flavor and convenience. There could be no better answer to your fall menu problems.

Busses carry 3,742,000 school children daily.

Margarine Taxes Get Lashing at Governors' Meet

Mobile, Ala.—Existing margarine trade barriers in Tennessee and Oklahoma were vigorously condemned as being unfair to a cotton seed food product at the Southern Governors Conference at Mobile, the National Cotton Council has announced.

Specific protests against the 10 cent a pound excise taxes levied in Tennessee and Oklahoma were made by representatives from Texas, Mississippi, Louisiana and North Carolina during a discussion of trade barriers by the governors conference.

The governors agreed to examine trade barriers existing in their respective states and make proper recommendations to their legislatures regarding the elimination of laws that were inimical to the economic welfare of the South.

Governor Paul B. Johnson of Mississippi told representatives from Georgia, North and South Carolina, Florida, Alabama, Tennessee, Loufsiana, Texas, Oklahoma and Arkansas of the removal of the trade barrier against margarine in Mississippi by amending special privilege taxes on wholesalers and retailers so as to exempt margarine made exclusively of domestic fats and oils.

The removal of the Mississippi law came as a result of a campaign conducted by the National Cotton Council's section of trade barriers and penalties and other cotton groups and farm organizations. Similar campaigns are now being conducted by the Council in Tennessee and Oklahoma.

Director Phillip Tocker of the Council's trade barriers section said that with the removal of discriminatory taxes in Tennessee and Oklahoma, the Cotton Belt would be able to present a united front in demanding that margarine barriers be lifted in states outside the Belt which have virtually prohibited the sales of cottonseed margarine by laws providing excessive taxes and license fees.

HEATING PLANT REQUIRES CARE

Memories of last Winter's severe weather is causing many home owners to give serious thought to their heating equipment at this time, according to FHA officials.

The fact that temperatures in many parts of the country last Winter were the lowest in the memory of some of the oldest inhabitants has emphasized the basic importance of adequate and dependable heating equipment.

There is still time, FHA officials say, to modernize, repair, or replace inadequate heating equipment before the new Winter sets in. Funds may be obtained from qualified lending institutions under the Modernization Credit Plan of the Federal Housing Administration for such work.

Agricultural products from nearly 2,500,000 acres of the nation's land went into the manufacture of motor vehicles in 1940. Automobiles currently on the market each use an average of 90 pounds of cotton and three and one-half pounds of wool and mohair.

Free Turkey for Thanksgiving

With each ELECTRIC RANGE Purchased Before November 21 we will give a 10 lb. Turkey.

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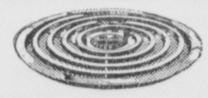
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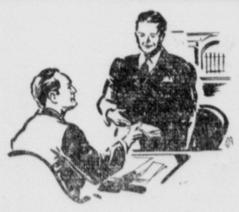
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No more drudgery . . . no more aching backs . . . we've licked the laundry problem by sending our laundry to The Sikeston Laundry! They do it the COMPLETE modern way. **Everything** comes back clean and ironed ready to put away! And we've found that this service costs only a little more than the old way . . . but it's certainly worth it!

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TURKEYS TAYLOR'S POULTRY MARKET PLENTY TO SELECT FROM FRYERS 2, 2½ AND 3 POUNDS NICE HENS, DUCKS, GEESE, GUINEAS
FRESH COUNTRY EGGS
THE ABOVE POULTRY NICELY DRESSED FREE. WE DELIVER. PHONE 359.

Preparing for Thanksgiving

If you are an old housekeeper you probably know all the secrets of getting through a large family holiday gathering such as Thanksgiving dinner without confusion or fatigue. There are at least four of these secrets which should be passed on to the less experienced homemakers who may be undertaking their first celebration of this kind.

First: Choose an easy menu. Especially one which can be prepared, in part, ahead of time. Nothing flurries a housekeeper more than having too many things cooking at once, especially when it is nearly time to serve the whole dinner.

Next: Attend to every detail possible on the two days preceding the holiday. Go to market. Look over the table linen, glasses, and silver, and get everything in order. Make such things as cranberry jelly and the appetizer course. Clean the turkey or chicken and prepare it for stuffing. Make the stuffing. But do not actually stuff the bird until before roasting.

Third: Organize your helpers. Plan so that each one has a definite task to be responsible for—arrange the centerpiece, set the table, prepare vegetables, see to the butter, bread, water, relishes and extra chairs for the table, or bring in wood for the fireplace or range. Give boys something to do that takes them out of the work going on in the kitchen. They'll want to help, if asked in the right way. If the group is very large, a little time spent in working out a plan beforehand, and assigning tasks in writing will be repaid by a smoothly run meal. Of course you must plan the order of your own work, too.

Fourth: Start early enough on Thanksgiving day so you can move steadily through the tasks to be done without rushing and finish cooking with time enough to put your kitchen somewhat in order. Then afterwards with willing helpers the dishes will disappear like magic.

For example, take the following menu: Tomato cocktail, roast turkey or chicken with savory stuffing, giblet gravy, cranberry jelly, celery, olives, candied sweetpotatoes or mashed white potatoes, brussels sprouts or some other green vegetable, pumpkin tarts, cider, coffee for adults.

You can make the tomato cocktail the day before and keep it cold. It adds to the decorative effect of the table to have the cocktail in place when you announce the meal. The cranberry jelly or sauce, too, can be put into molds on Tuesday or Wednesday. Let the pumpkin tarts and candied sweets occupy the oven while you are putting the stuffing in the turkey, for in most ovens there is not much room for anything else after the turkey goes in. You can give the sweetpotatoes a final browning and warming in the broiling oven when the turkey is about ready, or it may be easier for you to have the mashed white potatoes. If you time your dinner so that everything is ready at least 10 minutes before the hour set, you will be able to dish up without undue haste.

Here are some recipes for foods you'll want to serve on Thanksgiving:

TURKEY STUFFING

Crumb a good size loaf of bread, chop two medium size onions and fry until soft in one cupful of butter; when tender but not brown pour over the bread crumbs. Mix lightly. Add one cup of finely chopped celery, two hard cooked eggs, chopped, one cup broken walnut meats, a pair of cooked sweetbreads, salt, pepper and minced parsley. Mix well, fill the turkey, adding a few nice olives at intervals. Do not pack too tightly. If a plainer dressing is desired the sweetbreads may be omitted, or the nuts and olives left out.

STUFFED ONIONS

5 large onions
½ cup chopped celery
2 tablespoons chopped parsley
3 tablespoons fat
2 cups bread crumbs
1 teaspoon salt
Pepper.

Skin onions, cut in half, crosswise, simmer in salt water till almost tender, drain. Remove centers and chop fine. Melt fat in skillet, add chopped onion, celery, parsley and cook a few minutes. Add bread crumbs, salt, pepper. Fill onion shells with stuffing, bake in covered baking dish for 30 minutes. Remove cover to allow for browning.

SOME THANKSGIVING TREATS

Of course you'll want your Thanksgiving dinner to follow the traditional form, but you'll want to introduce some new dishes to give the time-honored staples additional piquancy. Suppose you serve this delicious salad:

MOULDED BEET SALAD

Dice ½ cup of beets. Have ready 2 tablespoons gelatine, 2 tablespoons cold water, 2 cups liquid from beets, ¼ cup diced celery, ¼ cup diced onion, ½ teaspoon salt, 1 tablespoon sugar, 1 teaspoon vinegar, 1 tablespoon lemon juice. Soak the gelatine in the cold water and then dissolve in the beet juice which should be slightly warm. Add the seasonings and stir well.

Let cool and when it begins to set add the vegetables and let chill in the refrigerator until firm. Unmould and serve in lettuce leaves with mayonnaise. Use small individual moulds or one large ring mould. If ring mould is used fill the center with mayonnaise.

MINCE PIE

2 cups pastry flour
½ teaspoon baking powder
½ teaspoon salt
½ cup shortening
5 or 6 tablespoon ice water

Sift together dry ingredients; add shortening, mixing in with a fork or finger tips until crumbly in appearance. Add water a spoonful at a time mixing until dry mixture is moistened just enough to hold it together. Work lightly with hands until smooth.

Divide the dough in half, roll out on floured board till ⅛ inch thick for top and bottom crusts. Fill with 3 cups home made or prepared mincemeat. Cover with top crust. Bake in hot oven about 10 minutes. Reduce temperature and bake 30 minutes longer.

CRANBBERRY PIE

1½ cups cranberries
1 cup seedless raisins
½ cup sugar
1 tablespoon flour
½ cup water

Pie crust with covering cut in strips.

Wash cranberries and add raisins and ½ cup sugar, mixed with flour. Add water, stir and cook over low fire till syrup thickens.

Pour into pie crust (unbaked) form lattice work over top with pastry strips and bake in hot oven 15 minutes.

BAKED PLUM PUDDING

3 eggs
½ teaspoon cinnamon
¼teaspoon nutmeg
¼ teaspoon allspice
3 tablespoons brown sugar
1/3 cup molasses
3 tablespoon melted butter
2 cups milk
9 graham crackers, crumbled
1 cup raisins

Beat eggs, add all other ingredients except cracker crumbs and raisins and beat thoroughly. Mix cracker crumbs with raisins and combine with first mixture. Turn into buttered baking dish and bake in hot over 35 to 40 minutes. Serve warm with whipped cream or hard sauce.

BAKED STUFFED SQUASH

3 small or 1 large squash
8 soda crackers, crumbled
Hot water
2 cups sausage meat

Cut squash in half, remove seeds and invert in baking dish and bake in moderate oven till tender. Pour water over crackers and add meat. Turn squash right side up. Fill with cracker-meat mixture. Return to hot oven and bake till brown, about 20 minutes. Serve 6.

• Broil Franks and Spaghetti •



The popular quick meat of frankfurters and spaghetti has more appetite appeal when prepared in the broiler under the live flame; and it is practically effortless during the cooking period in the smokeless broiler of a modern gas range. Turn food once, that's all the attention needed.

Preheat the broiler and transfer the contents of a can of spaghetti in tomato sauce to the receiving tray of the broiler, as pictured. Pierce the frankfurters and wrap each with a strip of bacon, securing the ends with wooden picks. Arrange on broiler rack with halves of grapefruit, sprinkled with sugar and a few seedless raisins; dot with butter.

Broil the food just long enough for the bacon around the franks to cook on the top side; then turn and continue broiling until the bacon is browned. The rest of the food will be ready to serve at the same time.

Fall Breakfasts

Fruit is so healthful and popular that is should be utilized in many ways. Here are some recipes that will suggest new ideas for four fall menus.

APPLE FRITTERS

For a dozen slices of apple, beat two egg yolks well, blend with a quarter cup of salad oil, a half cup of milk, a pinch of salt and three-fourths cup of flour sifted with a quarter teaspoon of baking powder. Fold in two stiffly beaten egg whites and dip the egg slices in this heavy batter. Fry in deep fat and cook till brown—about three minutes. Drain, sprinkle with granulated sugar and slip under a broiler flame to melt the sugar. Delicious with roast pork or served as dessert.

PRUNE GRAPENUTS TORTONI

Blend one and one-third cups finely chopped prunes, one teaspoon Angostura and one-half pint heavy cream, beaten stiff. Sweeten if necessary. Pour in six small paper cases and sprinkle with grapenuts. Freeze in tray of electric refrigerator.

SPICED CRAB APPLE AND ORANGE SLICES

2 cups sugar
1 and 2-3 cups water
12 crab apples
Whole cloves
Small piece stick cinnamon
3 or 4 seedless oranges

Combine sugar and 2-3 cup water and bring to a boil. Wash crab apples and stick each with two or three cloves. Cook a few at a time, gently boiling syrup for 10 minutes, or until skins split and apples are slightly tender. Remove from syrup and add 1 cup water and stick cinnamon. Cut oranges in thick slices and cook slowly in syrup for 15 to 20 minutes. Slices may be cut in halves for serving. Serve as a garnish for roasts.

PINEAPPLE CUSTARD

Beat 3 egg yolks, add 2 tablespoons salt, beat well, add ¾ cup evaporated milk and ¾ cup pineapple juice. Cook over boiling water until mixture coats spoon. Serve on lettuce snow.

Savory Fish Dishes

Start out the day with a hearty breakfast now that cooler days have come. The family will be healthy and happy as a result.

BUCKWHEAT CAKES

Put into a large pitcher 1 pint of warm water, half a dissolved yeast cake, 1 teaspoon salt, 2 tablespoons molasses, and enough buckwheat flour to make a thin batter. Cover and leave in a warm place to rise overnight. In the morning, beat the mixture down, add 1 teaspoon soda, disolved in a little warm water, beat well again and bake on a hot griddle, turning it once, and have them crisp about the edges.

BAKING POWDER SCONES

2 cups flour
3 teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar
¼ cup shortening
2b eaten eggs
1-3 cup milk

Sift the flour with the baking powder, salt and sugar. Add the shortening and work with a pastry blender. Combine with beaten eggs and milk. Make a well in the center of the flour, add the liquid ingredients and mix to a soft dough. Turn out on a floured surface and knead lightly. Roll the dough ½ inch thick and cut in 2-inch squares. Cut each in half diagonally to make a triangle. Place on a greased baking sheet, brush with milk and sprinkle with sugar. Bake in a hot oven for 15 minutes. Remove from oven and serve warm.

ORANGE NUT MUFFINS

2 cups cake flour
4 teaspoon s baking powder
⅛ teaspoon salt
1-3 cup sugar
1 egg
½ cup orange juice
1 teaspoon grated orange rind
1-3 cup nut meats

Mix ingrediants and beat one minute. Bake in greased muffin pan in a hot oven for 20 to 25 minutes.

An average driver traveling at night is blinded from one to seven seconds after passing a car with bright headlights. This is one more reason why every motorist should practice the courtesy of dimming his lights.

In a single month of 1940, truck production amounts to more than the total commercial motor vehicle output in all the years preceding the World War.

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THESE PRICES GOOD MONDAY, TUESDAY WEDNESDAY NOVEMBER 18-19-20

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Kroger's CLOCK BREAD 3—1½ Lb. Loaves . . 25c 2—1¼ Lb. Loaves . . 15c 12-oz. loaf 5c
Coffee FRENCH, pound 19c; 3 pound bag . . . . . 55c SPOTLIGHT, 1 pound bag 13c; 3 lb. bag . . 37c
Kroger's Country Club, CAKE FLOUR, 2¾-Lb. box 19c
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CRANBERRY SAUCE 2—17-oz. Cans 25c
COUNTRY CLUB TOMATO JUICE 3 NO. 2 TALL CANS 25c

We have a large and complete line of Thanksgiving Food Items at the lowest prices. Before you buy your ingredients for Fruit Cakes see our offerings.

CRANBERRIES, Lb. . . . 15c
FANCY LONG THREAD COCOANUT Pound 19c
CELERY, Large Stalk 10c; Small 5c

We Will Have Plenty Of Thanksgiving
TURKEYS, GEESE, DUCKS, CHICKENS

FRES-SHORE OYSTERS STANDARD, Solid Pack, pint . . . . . 25c LARGE SELECTS, pint . . . . . 29c EXTRA SELECTS, pint cans 33c
Country Club MINCE MEAT, Brandy Flavored, Lb. 15c
PORK SHOULDERS WHOLE OR CALA STYLE Pound 14½c
FRESH Home-Made Bulk SAUSAGE, Pound 14½c
Country Club BACON, Whole or Half Slab, Pound 17c
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SIKESTON STANDARD

Southeast Missouri's Leading Semi-Weekly

Volume 29 | SIKESTON, SCOTT COUNTY, MISSOURI TUESDAY, NOV. 19, 1940 | Number 19

—29—
SHOPPING DAYS
UNTIL
CHRISTMAS



The P. C. Editor Says:

The seventy-fourth annual convention of the Missouri Press Association was held at the Jefferson Hotel in St. Louis Friday and Saturday, November 15 and 16 and we will pronounce it a perfect success both intellectually and socially. Clint H. Denman, editor of The Sikeston Herald and president of the Association, presided over the sessions and as a presiding officer could hardly be improved on. We are not going to attempt to give a resume of the shop talks, which would be of little interest to The Standard readers. About 300 representatives of the country press were present and to mix and mingle with these representatives made the meeting much more enjoyable. The luncheons and banquets got the newspaper fraternity off of the bacon and beans diet they were used to even if it did cost considerable more. The Blanton family and the Denman family were represented by the largest numbers and were asked to arise and be viewed at the banquet Saturday evening. All in all we were mighty proud of the representatives of the two Sikeston newspapers and hope we will live to attend many more such meetings.

* * *

The real truth about last week's great Democratic victory is that it was won in spite of the Democratic organizations instead of by the work they did. Theirs was the worst managed campaign of modern times. Two things saved the day for the party. One was the popularity of the president. The other was the shocking use the opposition made of its monopoly on campaign funds and newspaper control. Instead of influencing their readers by doctoring and distorting the news, the big newspapers proved to be a boomerang to the party they served.—Paris Appeal.

* * *

At the Vultee aircraft plant at Downey, Calif., a strike has held up putting the finishing touches to twenty planes about ready to take the air. This plant is producing planes for defense purposes. There is where the war department should step in, enlist the bunch of strikers in the army and send them to training camps or to jail. In a case of this sort a dictator should step in and do a little dictating.

* * *

The editor is in receipt of a front page tare sheet from the Chicago Daily Tribune containing a typographic error that was a little too strong for the polecat column. However, we thank Jerry Smith, of Evansville, Ind., for his efforts in trying to put pep in our column or put us in jail.

* * *

The newly completed cotton oil mill of Swift & Co. at Portageville, Mo., is said to be the largest mill of its kind in the United States. Swift takes the oil produced in this mill and makes it into food products at its plants in Memphis and Chicago.

* * *

As an aftermath of the recent campaign, the Linn County Democratic committee has received a bill from Mrs. James Ervin of Brookfield for $5. In a letter with the bill Mrs. Ervin explained that while she stood in line and watched a Democratic parade, one of the roman candles landed on her coat and ruined it.

* * *

Last summer, we remember, some prominent person was quoted as wondering why "God doesn't take a hand in Europe's war." It might be said now that probably the greatest blow struck at Germany since the war opened is "an act of God." The terrible earthquake in Rumania Sunday did more damage to Hitler's most necessary resources, oil, than England's air and sea forces could possibly have done. Oil fields were set afire, pipe lines were broken, transportation was halted.—Shelbina Democrat.

* * *

We are in hopes the address given by Dr. Conrad H. Hammer, professor of agricultural economics, University of Missouri, before the Missouri Press Association in St. Louis Saturday will be sent to the country press for publication as there was much of interest to farmers for the future.

* * *

The National Negro Council asked Sunday that the next Supreme Court vacancy be filled by a negro and that President Roosevelt appoint a negro as one of his six White House secretaries.

* * *

Sikeston Standard $2.00 per year

Scott's Full Draft Quota Will Be 141

Scott County's complete quota in the first draft will be 141 men, it was announced Friday in Jefferson City by Lieut. Col. Claude C. Earp, state draft director.

This is the number of eligible men who will be inducted into service for the first year's training, in the 800,000 being selected throughout the nation.

Included in the Scott quota are the five named in the preliminary call who will go immediately with the first 437 from the stae.

DRAFT BOARD CAN ACT

Announcement of the Scott County quota means that the County Draft Board can begin to function toward lining up the full number of draftees from the county. The 141 will be inducted into service within the next seven months.

Draft officials have estimated that only one in five registrants will be eligible for service, because of marriage or other reeasons for deferment, so that men of approximately the first 700 call numbers in Scott County will probably go before the board.

Scott County had 15 volunteers up to the latter part of last week, and most of these are eligible. They will help make up the quota.

NEW MADRID QUOTA

New Madrid County's quota is 384, which means that about 1700 registrants must be called before the board at New Madrid to obtain the desired number. There were more than 5300 registrants in New Madrid County, as compared with slightly over 4100 in Scott.

Deduction from a county's quota is made for the number of men already in military or naval service, including the National Guard.

Quotas of other nearby counties are: Mississippi 145, Stodlard 85, Cape Girardeau 223, Pemiscot 149, Dunklin 304 and Butler 172.

Penny Toyland to Open Friday Night

A toyland second to none in Southeast Missouri will open Friday evening at 7:30 o'clock at the J. C. Penney Store.

The entire second floor of the building occupied by Penney's at Front and New Madrid will be given over to the giant toy display. Santa Claus will be on hand to welcome the kiddies and will be there up to Christmas. Free candy will be given to children.

Physics Teachers In Area Meeting

The Southeast Missouri Association of Physics Teachers held a meeting at Sikeston Saturday with twenty-six present. Lawrence Knepper and John Ellison acted as hosts.

There were three sessions. One was held in the morning and at noon they enjoyed luncheon at the Home Economics cottage, under the direction of Miss Hess. A business meeting was held at this time, with a formal adoption of the Constitution. The afternoon session followed the luncheon.

Numerous demonstrations made up the program. One was a demonstration by John Todt, a local student, on the A. C.-D. C. generator.

The organization was a year old on that day. Glenn Whitney of Poplar Bluff was president the past year. The president for the coming year is Marvin Wilkening of Jackson.

The next meeting will be held at Jackson in February.

Masons to Observe Past Master's Night

Sikeston Lodge 310 A. F. & A. M. will hold its annual past masters' night this Thursday evening, Nov. 21, at 7:30 p. m. The past masters officiate in conferring the third degree. All past masters anl members are urged to attend. All master Masons are cordially invited. Walter Rayburn, I. G. Lewis, A. A. Harrison and J. B. Martin are on the committee in charge.

First Seven of Volunteers Given Physical Checkup

Seven volunteers of the first Scott County draft group were examined Monday morning by Dr. G. W. Presnell at his office here. The seven are in the group of fifteen who signed for service at the County Draft Office, placing them at the top of the draft order list.

Five of the group were from Chaffee. One was married, and one was colored.

From the group of seven, the county is expected to fill its original quota of five, who are to be inducted into army service at Jefferson Barracks, St. Louis, by November 29.

Reports on the men's physical conditions are sent to the County Medical Board, which will pass on their physical fitness to go into the army for a year's training.

Employment Office Paid $3881 to Jobless in October

Of the state's total benefit payments of $499,782 for October, $3881 in 599 checks was paid in the Sikeston district, composed of Scott, Mississippi, New Madrid and Stoddard counties. There was $75,-814, distributed in 10,782 benefit checks averaging $7.03 per check, turned into local trade channels in this region during the first ten months of 1940.

So far this year the total number of benefit payments for the state has reached 720,122 and the total amount, $6,153,989. The average benefit check to claimants is $8.55, although in different localities it varies from $9.67 to $5.96.

Citrus Load 19,000 Pounds Overweight

E. G. Robinson, trucker of La Feria, Cameron County, Tex., was arrested Sunday by Sgt. Melvin Dace of the State Patrol on a charge of being 19,000 pound overweight with a cargo of grapefruit, which Robinson was hauling to northern markets. Robinson was arraigned before Justice Wm. S. Smith. Sgt. Dace said Missouri alows 16,000 pounds, while Texas, where the load originated, permits but 9060 pounds for the same number of wheels and tire dimensions. The load, therefore, was 26,000 pounds overweight in Texas, enough for three more legal truck loads in that state.

A large number of citrus fruit haulers from Texas are being booked for overweight charges during the present period.

Jaycees Sponsor Turkey Shoot

The Junior Chamber of Commerce is sponsoring a turkey shoot this Tuesday, Nov. 19, in the afternoon and evening at the Grover Baker farm at the west end of Baker Lane. The Jaycees have a large supply of turkeys for the event. Competitors are asked to bring their guns, and shells will be furnished. There will be plenty of light for night shooting.

GUESTS EXPECTED AT MATTHEWS HOME

Mr. and Mrs. J. L. Matthews will have as their guests this week Mr. and Mrs. A. E. Aveyard of Chicago, who are expected Wednesday afternoon, and Mr. and Mrs. P. G. Sanford of Atlanta, Ga., who will arrive Thursday morning. Several parties have been planned in honor of the visitors including cocktail parties at the homes of Mrs. Charles D. Matthews, Jr., Thursday afternoon. Mr. and Mrs. E. P. Coleman, Jr., Friday afternoon, and Dr. and Mrs. T. C. McClure, Saturday afternoon. Thursday evening, Mr. and Mrs. Matthews will entertain at a Thanksgiving dinner and include as guests, Mr. and Mrs. Murray Phillips and Mrs. Charles D. Matthews, Jr. Mrs. E. C. Matthews plans a luncheon for Saturday, Mr. and Mrs. H. L. Harty will entertain at dinner Sunday, and Monday Mr. and Mrs. S. W. Barton will entertain at cocktails preceding a dinner party given by Mr. and Mrs. W. H. Sikes.

Scouts to Distribute Patriotic Pamphlet

Copies of "A Call to All Americans," patriotic pamphlet issued by the Boy Scouts of America, will be distributed to all Scout troops in the Sikeston district and to civic clubs, acording to Harold Nootz, field executive.

Bartley Schwegler, district commissioner, is in charge of the distribution.

Local business men are asked to sign the proclamations and hang them in their place of business.

At Scout meetings over the district, a special exercise of "A Call to All Americans" is being given at the different meetings.

The purpose of the pamphlet is stated on the front, "Believing that the paramount need in national defense is the strengthening and invigorating of democracy, leaders of 16 national organizations, under the auspices of Citizenship Education Service, have signed a call to their members, and to all Americans, to revitalize the ideals and practice of American democracy."

Repudiating Nazism, Communism as a "return to the age-old slavery from which humanity has risen to the freedom of democracy," the folder asks that Americans pledge themselves:

"To join wholeheartedly and with personal sacrifice in strengthening the work of our organizations and of other civic and social activities in our community, our state and our nation.

"To be vigilant and courageous in maintaining human sympathy and respect for the rights of others.

"To beware of the enemies of democracy, whatever their passwords or places of birth, and wherever they may be found.

"To stand united with all lovers of freedom, whatever their tongue or origin.

"To keep our nation strong in valor, and confident in freedom, so that government of the people, by the people and for the people shall not perish from the earth."

New Camp Date Dec. 23

A tentative date of December 23 has been set by the United States Army for mobilization of the 35th Division, which includes the Missouri National Guard, for the year's training period at Camp Robinson, Ark., it was learned here.

The 140th Infantry and Company K of Sikeston are part of the 35th Division.

The new date was set after the previous tentative date, November 25, was canceled by the army because construction of quarters at Camp Robinson was not sufficiently complete to permit full occupation.

Upon mobilization, the National Guard companies will remain in their armories for 10 days to complete induction into federal service, and then will go to the camp. Hence, a call, if it comes on Dec. 23, means that Guardsmen will entrain for Camp Robinson in the first few days of January.

Trailer-Cabin Burns in Early Morning Fire

A trailer-cabin in which Clarence Leatherland and his son lived, at the rear of the Woehlecke green house at 524 New Street, was destroyed by fire Sunday morning.

Mr. Leatherland, night fireman at the greenhouse, was on duty and the son was away, so the blaze was not discovered until the cabin was all ablaze. All furniture and other possessions were lost. The origin is not known. Firemen answered the alarm at 6:30 a. m.

O. K. Auto Supply Business Sold

The O. K. Auto Supply store has been sold by Leonard Cohen to Joe Goldstein and Bill Merriam, who operate the Goldstein Auto Salvage. The transfer was effective Monday.

After January 1, the store will be moved from its present location at Kingshighway and Malone to the new Bone Building on West Malone, and it will continue under the same name.

Mr. Cohen, who has been a member of the Lions Club and Junior Chamber of Commerce, will continue in the auto parts business in New Albany, Ind., with his father, William Cohen.

GWENDOLYN KIRK IN CENTRAL COLLEGE SHOW

Gwendolyn Kirk, daughter of Mr. and Mrs. George W. Kirk of Sikeston, has been chosen as a member of an octet, The Merrimacs, that will take part in Prof. F. H. Banyard's "Campus Broadcast of 1940." Thebroadcast was presented in the Central College Chapel at Fayette, Friday, November 15.

The program, which is the first presentation by the Central College Chorus, has been termed "a stunt show for fun only" by its creator and director, Prof. Banyard.

Man Hurt as Car Overturns

One of two young men in a Plpmouth convertible coupe was severely hurt Sunday night when their car overturned on Highway 61 about two miles north of the city.

Both the men live at Arbyrd, near Kennett, but their names could not be learned.

The injured man, who received a fractured right collar bone and severe cuts of the head and arms, was taken in a City Cab to the Kennett hospital, and his companion to his home at Arbyrd.

The two said an old-model car pulled onto the highway and stopped, and they turned over trying to doge the other vehicle. They said they were employes of the cotton compress at Arbyrd.

The car was towed to the Limbaugh garage.

8 Who Defied Draft Get Year In Prison

New York, Nov. 14,—Eight theological students who refused to register for the draft were sentenced in United States District Court today to serve a year and a day in a Federal prison to be designated by the Attorney-General.

The students were "conscientous objectors" from the Union Theoobjectors" from the Union Theoindicted in compliance with the Selective Training and Service Act they pleaded guilty.

The Court accepted United States District Attorney John T. Cahill's recommendation for sentence, while noting that the maximum term possible was five years' imprisonment and a $10,000 fine.

United States District Judge Samuel Mandelbaum said that if at any time within the period imposed the defendants decided to comply with the act, the Court would be "only too happy" to moderate the sentences.

ISCO Awarded Army Shoe Contracts

The International Shoe Co. of St. Louis, of which the Sikeston factory is a branch, was awarded government contracts for producing 90,000 pairs of shoees, it was announced Saturday by the Army Quartermaster's Department at Boston.

International was awarded contracts on two types of shoes for the Civilian Conservation Corps, for 47,052 pairs ot $3.14, and for 42,948 pairs at $2.94.

STORES TO CLOSE FOR THANKSGIVING

Sikeston stores plan to close this Thursday in observance of Thanksgiving Day.

It is a holiday for the Bank of Sikeston and for the Postoffice.

The Standard will be issued Wednesday evening.

GENE MUNGER OPENS LAW OFFICE HERE

Gene Munger, Chaffee attorney, has opened a law office here at 115 East Malone. Formal announcement was made Friday.

NAVY FLIER



William R. "Billy Bob' Donnell, son of Mrs. Georgia Donnell of 504 Tanner Avenue, has graduated from the United States Naval Flying School at Pensacola, Fla., and is now an ensign in active duty with the United States Navy air force. After attending the University of Missouri, he completed his primary training at the Naval Reserve Aviation Base at Lambert-St. Louis Field and then reported to Pensacola for eight months training. Graduation means he has more than four hundred hours of flying duty. He has been ordered to duty at the Naval Air School at Pensacola.

Engagement of Harry Young, Jr., Is Announced

The engagement of Miss Frances Reynolds, daughter of Mrs. Theresa Reynolds of Cape Girardeau, and Harry C. Young, Jr., of Richmond, Va., son of Mr. and Mrs. H. C. Young of Sikeston, was announced Sunday afternoon at a tea given by Mrs. Reynolds in her home. The news was revealed when small Phyllis Gibbs, daughter of Mr. and Mrs. Renfro Gibbs presented the guests with gold colored match holders on which the names of the couple were printed. The wedding will take place December 19 in St. Vincent's Chapel in Cape Girardeau.

Miss Reynolds received her education in Cape Girardeau, where she attended Southeast Missouri Teachers College after graduating from high school.

At present she is employed with the Western Adjustment Co. in Cape Girardeau. Mr. Young is a graduate of the Sikeston High School and of Virginia Military Institute. He also attended Washington University in St. Louis. He is now associated with the Proctor and Gamble Company, with headquarters in Richmond, Va., where he will take his bride to live.

Mrs. H. C. Young, Mrs. J. A. Young, Mrs. John Wilson, mother, grandmother and sister of the prospective bridegroom; Mrs. L. M. Stallcup, Miss Edith Lowe and Miss Dorothy Dover were guests at the tea.

Fire Destroys Charleston Church

Fire discovered during services Sunday morning caused a loss of $35,000 to the Presbyterian Church at Charleston. The blaze, believed to have started from a furnace flue or electric wire, was first noticed in the attic. It was an attractive brick building with a slate roof, the later hampering firemen in checking the flames. A pipe organ and recreational equipment was included in the loss. B. R. Schwegler of Sikeston has been serving as pastor.

NEGRO WOMAN JAILED FOR CUTTING HUSBAND

Ruth Martin, colored, drew a 30-day jail sentence in police court Monday morning on a charge of stabbing her husband, Clarence Martin, during a family argument in their Sunset Addition home. Martin was cut in the shoulder and the wound required four stitches.

Henry Hibler, colored was fined $25 and costs for careless and reckless driving.

GRASS FIRE

A grass fire at the upper end of Harris Avenue caused a fire alarm at 2 o'clock Monday. Firemen prevented the fire from spreading and doing any damage.

Turkey Day Game Tickets On Sale Here

Advance tickets to the Sikeston-Charleston football game this Thursday afternoon at Charleston may be secured at local drug stores, it was announced by Prin. Tharon Stallings of the High School.

The advance admisison will be fifty cents, and the charge at the game will be seventy-five.

The opening kickoff will be at two o'clock.

Officials for the annual Thanksgiving classic will be: Referee, Emory Peters, Poplar Bluff; umpire, Lynn Twitty, Lilbourn; head linesman, Jim Miller, Gideon; field judge, Leemon Schuette, Fornfelt.

Sikeston High School officials have expressed their appreciation for the support which the public has given them in the current football season.

Youth Killed in Crossing Crash

John Lawrence, 17, of Illmo, was fatally injured Saturday night as the car in which he was riding was caught between freight trains going in opposite directions at Cotton Belt-Missouri Pacific railroad crossing at Ancell.

Glenn Keesee, the driver, and Virgil Ruble, both of Grays Point, leaped to safety just before the first engine struck the car.

The second locomotive crashed into the Model A Ford coach a fraction of a second later, tearing the car into many pieces.

Lawrence, riding on the right side, apparently tried to jump and failed. He was found, badly injured, about 15 feet from the crossing. He suffered a skull fracture and internal injuries and died an hour later in Southeast Missouri Hospital, Cape Girardeau.

New Directory Shows Increase Of 177 Telephones

With an increase of 177 telephones during the past year, the new directory of the Southeast Missouri Telephone Co. for Sikeston was issued here the past week end.

New telephone subscribers is claimed by analysts to be one of the surest indicators of business expansion.

Including party lines, there are now more than 1500 telephones in the city.

The number series, which reached the 1000 mark about a year ago, will soon pass 1100. Only six or eight more telephones in the 1000 series remain to be assigned, it was reported at the local office.

An interesting feature of the latest directory is the bold face type listing the Federal Bureau of Investigation, in the alphabetical "F" list, which the subscriber may obtain by calling information. Not only in Sikeston, but in each of the surrounding exchanges, at Benton, Chaffee, Illmo-Fornfelt, Morehouse and Oran, the FBI is listed.

Apparently, with the national defense program under way, the government wishes to make the FBI quickly available to any person.

Baasch to Speak at Welfare Conference

Hans Baasch of Sikeston, manager of the La Forge Resettlement Project of the Farm Security Administration, will be one of the main speakers at the Southeastern Regional Conference of the Missouri Association of Social Welfare, this Tuesday at the Cape Girardeau Teachers College. Mr. Baasch will speak at the morning session on "Can We Give Security to the Farmer?"

SON BORN SUNDAY

Mr. and Mrs. Dan Byrd of the Chaney School district are the parents of a 9-pound son born at their home Sunday, and who has been named Daniel Joe. Mrs. Byrd will be remembered as the former Miss Sally Killian.

Sikeston Standard $2.00 per year

Cadet Class Ends Course This Week

Twenty-two cadets in the first class of Missouri Institute of Aeronautics are expected to complete their primary training course Saturday and transfer to the United States Army Air Corps basic training school at Randolph Field, Tex.

In the customary Army manner, without ceremony or fanfare, the cadets will transfer from here to the San Antonio training field.

The original class in the school founded by Oliver Parks of East St. Louis, Ill., had 32 members, and ten were eliminated because of strict flying requirements demanded by the army.

FAREWELL DANCE

The "graduates" will give a farewell dance Friday night at the Country Club.

They will leave here Saturday, following a final check flight this week, to report at San Antonio Monday.

The ten-week primary training period here is followed by another ten-weeks of basic training at Randolph Field, and the course is completed in another ten weeks at Kelly Field, also at San Antonio. Afterward, the cadet is ready for duty with the Army Air Corps and is a Second Lieutenant in the Air Corps Reserve.

NEW CLASSES NEXT WEEK

A new class, third since the school was begun, is expected a week from Saturday, with approximately 80 cadets.

The second class, which came in Oct. 19, vve weeks after the first, now has 43 cadets and started with 57.

Framework on the third dormitory has been constructed, the second all-metal hangar is in the final stages of completion and the foundation is being poured for the third hangar. When the new dormitory and third hangar is completed, by December 20, the school will have a capacity of more than 200 students.

Production Credit Meeting Nov. 26

The annual meeting of the stockholders of the Sikeston Production Credit Association will be held at the Rex Theatre on Welnesday, Nov. 26, with entertainment as well as a business session and speeches, acording to John R. Gaty, secretary-terasurer.

The program for the day will include special music, reports of officers of the association, a free picture show and talks.

VISIT BAPTIST HOME AT IRONTON

Twenty-five members of the Martha Circle of the W. M. U. of the Baptist Church spent Saturday at the Baptist Old Folks' Home in Ironton. They made the trip in a school bus and enjoyed a picnic lunch at the noon hour. Those who made the trip were: Mrs. Dean Marshall, Mrs. C. D. Irby, Mrs. Gale Hoffman, Mrs. Tessie Lee, A. B. Proffer, Mrs. Henry Wiliams, Mrs. Nanie Keller, Mrs. L. B. Patterson, Mrs. Robt. McCarthy, Mrs. Walter McCuiston, Mrs. V. Crowe, Mrs. Sam Gossett of Cape Girardeau, Miss Rebecca Pierce, Mrs. William Cox, Mrs. A. E. Shankle, Miss Millie Jones, Mrs. W. O. Scott, Mrs. John Calvin, Mrs. Ed Smith, Mrs. Ralph Reid, Mrs. E. E. Arthur, Mrs. Eva Ramsey, Mrs. Sarah Matthews, Mrs. C. C. Cummins and Mrs. Stella Moll.

Railroad revenue from automotive freight was $425,556,000 in 1939.

Registered in the United States is 71 per cent of all the passenger cars operated on earth. The world record for motor vehicles registered was broken in 1939 with 45,-027,000 automobiles and trucks in use; the figure represents a four per cent gain over 1938.

COMPLIMENTARY TICKET
SIKESTON STANDARD
This Ticket Will Admit
Mr. and Mrs. P. H. Buchholz
—to the—
MALONE THEATRE
Wednesday, Nov. 21 to see "They Knew What They Wanted"

Thanksgiving Food Suggestions

SOME DELECTABLE HOLIDAY CAKES AND COOKIES

Frequent demands on hospitality are certain to arise during the holiday season. Guests drop in for tea—a dinner that was originally planned for four is apt to find itself enlarged to accommodate twice that number. Therefore you'll want to have a supply of small cakes and cookies on hand so that the dessert, at least, will be taken care of adequately.

PEANUT COOKIES

2 teaspoon butter
¼ cup sugar
1 egg
¼ teaspoon salt
½ cup flour
2 tablespoon sweet milk
1 teaspoon baking powder
½ cup ground peanuts
½ teaspoon lemon extract

Mix and bake slowly on a baking sheet.

COMBINATION COOKIES

¾ cup butter
1 cup butter
1 cup sugar
2 eggs
4 cups flour
3 teaspoon baking powder
¼ teaspoon salt
¼ cup milk
2 oz. melted chocolate
1 teaspoon vanilla

Cream the butter and add the sugar slowly. Add eggs and beat well. Sift flour, baking powder and salt and add alternately with the milk. Divide the dough into two parts. To the first add the vanilla, to the second add the chocolate and rest of the flavoring. Place the dark dough on the light dough and roll. Cut and bake in a moderate oven for 8 or 10 minutes.

SPICE COOKIES

5 whole eggs
1 lb. brown sugar
2 teaspoon cinnamon
1 teaspoon ground cloves
1 teaspoon vanilla
1 teaspoon ginger
1 teaspoon baking soda
3 cups flour

Mix the above together, roll into small balls and bake on greased pan in hot oven 10 to 15 minutes.

PUMPKINS AND SQUASHES BAKED, STEAMED OR IN PIE

Both the pumpkin and its close relative, the squash, were cultivated in America long before which men arrived on the scene. They are mentioned by many of the early explorers. Much alike botanically, they taste alike when suitably seasoned, and are cared for during the winter in the same way—stored in a dry, warm place. Both are usually cheap. Their yellow color indicates that, like most yellow-fleshed vegetables, they contribute vitamin A to the diet. This is the vitamin that helps to build resistance to infections, to maintain vitality, and to stimulate growth.

Pumpkin pie is doubtless the most popular pumpkin dish, but pumpkin, like squash. may be baked or mashed and served as a vegetable. For mashed squash or pumpkin, steam the pieces if possible, in preference to boiling. This takes a little longer—40 to 50 minutes if the flesh is hard—but the flavor is much better than when cooked in water. Pare before and after steaming, and when tender, mash and season with butter, salt, and pepper, adding a very little sugar if necessary to bring out the sweetness.

BAKED WINTER SQUASH OR PUMPKIN

Wash the squash or pumpkin, cut into pieces the size for individual servings ,and remove the seeds and stringy portion but leave the rind on. Put rind side down in a baking pan, season with salt, pepper, and butter or other fat, cover and bake in a moderate oven for about an hour, or until tender. Toward the last, remove the cover, and let the squash or pumpkin brown slightly on top. Serve hot.

PUMPKIN CUSTARD

1 pt. mashed pumpkins, cooked or canned
2 eggs
½ cup milk
1 teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon cinnamon
⅛ teaspoon mace

Beat the eggs slightly and add the pumpkin and other ingredients. Pour into a greased baking dish, set in a pan of hot water, and bake in a moderate oven (350° F.) for about an hour, or until set in the center. Or bake in individual custard cups for a shorter time.

To vary the flavor, omit the cinnamon and mace, and sprinkle the top of the custard with grated cheese before baking.

PUMPKIN OR SQUASH PIE

1½ cups cooked pumpkin or squash
1 cup milk
½ cup sugar
1 teaspoon cinnamon
½ teaspoon allspice
¼ teaspoon mace
½ teaspoon salt
2 eggs
2 tablespoon butter
Pastry

Heat the pumpkin or squash, milk, sugar, spices, and salt in a double boiler, add the beaten eggs and butter, and mix well. Pour the hot filling into a deep baked pastry shell, and bake in a moderate oven (350° F.) for about 30 minutes, or until the filling sets.

STEAMED CRANBERRY AND OTHER FRUIT PUDDINGS

For a fitting, and not too expensive finish to the feast, nothing is nicer than steamed cranberry pudding with cranberry sauce—not the jellied sauce served with turkey or chicken, but a liquid sauce made especially for this pudding. Winter, of course, is the time to enjoy all the different hot desserts. If cooking them "heats up the house," nobody minds; if they are extra hearty, cold weather appetites can take proper care of them.

The following recipe is a standard cake-like mixture which you can use for several steamed puddings. Instead of cranberries you could use 2 cups of drained canned sour cherries, or ½ a pound of any of the dried fruits, chopped — apricots, prunes, dates, peaches, apples, or figs. Most recipes for steamed fig pudding include a teaspoon of vanilla or lemon to tone up the very sweet flavor, and some people prefer to use the same recipe, but bake the pudding for an hour rather than steam it for 2 hours. Drained canned blueberries or tart winter apples would also be good in steamed pudding.

Hard sauce or a hot liquid sauce like lemon or foamy sauce always acompanied the old-fashioned steamed puddings. The cranberry sauce, which gives more of the fruit flavor, is fine with cranberry steamed pudding, and, similarly, a cherry sauce could be made for cherry pudding from the juice of the canned fruit.

STEAMED CRANBERRY PUDDING

2 cups cranberries
1½ cups sifted soft wheat flour
2 teaspoon baking powder
¼ teaspoon salt
¼ cup butter or other fat
½ cup sugar
2 eggs
½ cup milk

Pick over, wash, and dry the cranberries and roll them in 2 tablespoons of the flour. Sift the rest of the flour with the baking powder and salt. Cream the fat, add the sugar and well-beaten eggs, and add to the dry ingredients alternately with the milk. Fold in the cranberries, turn into a buttered mold, cover, and steam for 2 hours. Serve hot with a hot sauce made as follows:

SAUCE FOR STEAMED CRANBERRY PUDDING

1 cup sugar
3 tablespoon cornstarch
3 cups boiling water
¼ teaspoon salt
2 cups cranberries
2 to 4 tablespoons butter

Mix the sugar, cornstarch, and salt. Add 2 cups of boiling water, stir until thickened, cover and cook for 20 minutes in a double boiler. Meanwhile, cook the cranberries with 1 cup of water until soft. Press them through a fine sieve and add this pulp to the cornstarch mixture. Add the fat and serve over the hot cranberry pudding.

New Ways With Fruit

As a note of variety use fish on your autumn menus—it has many possibilities and will furnish a pleasant change from the usual meat dishes.

SALMON CASSEROLE

½ cup seedless raisins
1 15-ounce can salmon
1 cup medium white sauce
¼ cup mayonnaise
2 tablespoons pickle relish
¼ teaspoon salt; few grains of pepper
1½ cups buttered crumbs

Rinse raisins in hot water. Dry and cut fine. Remove bones from salmon and break into large pieces. Mix mayonnaise, white sauce, relish, salt and pepper. Place one-half of salmon in a casserole, cover with a layer of crumbs and half the white sauce mixture. Repeat and top with crumbs. Bake in a hot oven for 15 minutes.

CAVIAR NOODLES

Boil 2 seven-ounce packages of fine egg noodles according to directions on package. When cooked, put in a collander and pour cold water over them, place over hot water and steam until hot. Put in a serving dish and top with one-quarter pound of butter and one-half pound jar of red caviar. Serve at once.

CREOLE SALMON

Brown ¾ cup of dry rice with 3 tablespoons of butter, stirring constantly. Cover with water and cook until tender. Then to 2 cups canned tomatoes add 2 tablespoons each green pepper, celery, onion cut in narrow strips.

Thicken with 3 tablespoons of flour mixed with a little cold water to make a paste; simmer 5 minutes. Pour over 2 cups canned salmon, drained and broken into pieces.

Make a border of rice on a platter and fill center with Creole Salmon.

Hot Breads

Hot breads are very welcome at this time of the year. And simple to make, too, if you follow recipes like these.

UPSIDE DOWN COFFEE CAKE

½ cup shortening
1 cup sugar
2 eggs
2 cups flour
3 teaspoons baking powder
¼ teaspoon salt
Grated rind 1 orange
2-3 sup orange juice
1 cup wainuts
½ cup brown sugar

Cream shortening and sugar. Add eggs, one at a time, beating after each. Mix and sift flour, baking powder and salt; add orange rind. Add with orange juice to first mixture. Sprinkle walnuts and brown sugar in a pan. Pour in batter, bake in moderate oven 55 minutes.

ROLLS

1-3 cup sugar
2 teaspoons salt
1-3 cup shortening
2 cups scalded milk
2 cakes compressed yeast
6 cups sifted flour
1 egg

Measure sugar, salt and shortening in a large bowl. All milk. Cool to lukewarm. Then add some of warm mixture to yeast, stir until soft, then combine with rest of milk. Stir in half the flour, add beaten egg and beat till smooth. Stir in enough flour to make a soft dough. Turn onto floured board, knead until elastic and bubbles show on the surface. Form into ball, grease and place in agr eased bowl. Cover, set bowl in warm place. Let rise. When double in size punch down in bowl. Let rise again—shape into roll and when they have risen again bake.

BEAUTY AND DIGNITY NEEDED IN DOORWAY

The doorway to the home occupies a focal point of attention and should carry the dignity that is demanded of it.

Beauty in doorways runs the gamut of design all the way from simplicity to antique hand-carved portals. Many of the fine old doors of other centuries are now available in reproduction. These add greatly to homes of definite architectural design and do not cost much more than a plain door which may not be in character with the home.

Doors are poor articles on which to economize, most builders believe. The lightweight doors, suitable for interiors, will warp and crack in some climates if used for exteriors. If this occurs, the combined expenditures will exceed what the orignial cost of a good door would have been.

The Modernization Credit Plan of the Federal Housing Administration may be used for the purchase and installation of new doors. Funds for the work are obtained from qualified lending institutions.

RUMMAGE SALE

The Catholic ladies will hold a rummage clearance sale in the Parish Hall on Saturday, November 23.

WESLEYAN SERVICE GUILD

The Wesleyan Service Guild will meet this Monday evening at 7:30 at the home of Mrs. Ned Tanner on South New Malrid Sereet for a social meeting.

★ ★ FASHION PREVIEW ★ ★



Latest fashion news stresses the importance of brown woolen suits like the window-pane plaid pictured above. Its color was borrowed from the bark of the black birch, from the rough texture of an elm and the rich green brown of the walnut tree. It has a new, long jacket, warmly interlined, and a beautifully tailored slimming skirt.



WE ARE THANKFUL

Thanksgiving is an American custom. Even in England, Thanksgiving is celebrated only on special occasions. There Thanksgiving is celebrated as some outstanding victory or happening of national importance demands, often as far apart as one hundred years.

Here in America we make Thanksgiving an annual custom. We look forward to the opportunity to close our shops and spend one day at home feasting. We have special Church Services on that day, and because of world conditions, we are sure that the attendance at these services will be greater than ever before this year. We also celebrate Thanksgiving by fighting out athletic rivalry on the football field instead of the battlefield. Thanksgiving got to be such a big day that last year, and probably so this year, we celebrated on the two last Thursday in November. That, too, is strictly an American custom. We have made Thanksgiving a double feature, and fittingly so, for compared with the people of the rest of the world, we unquestionably have reason to give thanks doubly.

Yes, even the new American custom of two Thanksgivings is not too much for us this year.

REISS DAIRY

Phone 400
HITT'S TAXI
24 HOUR SERVICE



HISTORICAL THANKSGIVING

Many scenes have been written into American history since the first Thanksgiving was observed! Styles have changed. Laws have changed. Science, industry and mechanization have made fast strides in every phase of business and life.

Much has changed. But people remain the same—and today as generations ago, we still are thankful for the land we live in. For the religious freedom that was made our heritage by those first Americans—emigrants all, from lands of persecution.

History has seen many changes. But to us in America, there is still much to be thankful for.

FEDERAL DEPOSIT INSURANCE CORPORATION $5,000 MAXIMUM INSURANCE FOR EACH DEPOSITOR MEMBER

You are invited to become a depositor and to use the varied services we offer you.

This Bank will be closed all day Thursday, November 21st, Thanksgiving Day.

BANK OF SIKESTON
Established 1887

LET'S GIVE THANKS FOR THESE
Thanksgiving FOOD VALUES

Your Thanksgiving dinner will be inexpensive this year, because we're "talking turkey" about food buys. You'll find it profitable to "gobble up" these thrifty selections . . . and there's Eagle Stamps with each purchase to enhance the economy.

Free Delivery Phone 800 and 18

We Give Eagle Stamps — Your Extra Savings.

North End Grocery and Market

Thrifty Nifities For Tuesday and Wednesday

We now have Frozen Fruits and Vegetables in the following: Strawberries, Raspberries, Peas, Lima Beans, Ear Corn, Broccoli, Corn off Cobb and Green Beans — Try them today.

SHREDDED COCONUT Pound 19c	Golden Drip COFFEE Pound . . . . 23c 3 Lb. Jar . . 68c	LIBBY'S Fruit Cocktail No. 1 tall can 2 For 25c

Rosedale PEACHES, Halves or Sliced No. 2½ can, 2 for 29c

HENS, 5 lb. average No charge for dressing, Lb. 18c

MILK FED TURKEYS Young and Tender 8 to 17 lb. average Lb. 20c No charge for Dressing



FRYERS Pound 20c No chargef or Dressing

SALAD DRESSING MIRACLE WHIP Quart . 33c Pint . . 23c	ROSEDALE PINEAPPLE Crushed or Sliced No. 2 Cans 2 for 29c	BALLARDS BISCUITS Can 10c

FRESH OYSTERS Standard Pint can . . . . . 33c Extra Select . 39c

KRAFT DINNER A meal for 4 in 7 minutes, 2 for 19c

LETTUCE, 48 size, head 10c
CELERY, 36 size, stalk, 2 for 25c
Cape Cod CRANBERRIES, Pound 19c
GREEN BELL PEPPERS, large size, 3 for 10c
FRESH TOMATOES, lb. 10c
APPLES, Roman Beauty, Grimes Golden, Winesaps, Stayman Winesaps and Red Delicious, 6 pounds 25c

We Will Close All Day Thanksgiving

FOOTBALL ANNUAL TURKEY DAY GAME **BULLDOGS VS. BLUE JAYS** CHARLESTON HIGH SCHOOL FIELD **NOV. 21** THURSDAY AFTERNOON 2 O'CLOCK

ADMISSION 50c Advance. 75c at Gate. Tickets on Sale at all Local Drug Stores.

The Officials and Members of Sikeston Bulldogs Wish to Express their Appreciation for the Support so Generously Given by the Public this Season.

Scott Extension Achievement Day Program Given

Those attending the Scott County Extension achievement day last week heard a splendid program, as expressed by the group, which was planned by Madames Fred Forbis, Ben C. Matthews and C. W. Schiwitz. This committee was appointed by Mrs. L. A. Bom, president of the Council, at the September meeting.

The following program was presentel:

The singing included a pep song "Get Together," a patriotic song, "God Bless America" and the 1940 state extension theme song "The Bells of St. Mary's." The 1941 theme song "The Little Brown Church in the Vale" was given by a quartette composed of Misses Eleanor Harris, Martha Betty Moore Mrs. Hess Porter and the Home Demonstration Agent with Mr. Carl Dodson at the piano.

Miss Thelma Miller, vice-president of the Council serving as secretary for Mrs. John G. Russell. called the club roll. All club representatives stood, the president introduced the secretary. who gave a brief report of the high lights of the club accomplishments for 1940.

As a ice breaker the group was requested by Mrs. Ben O. Matthews to "Shake Hands with a Millionaire." Eight nickles were secretly distributed among the group. The persons with the coins were the millionaires. Persons shaking hands with these were to shout, I have found a millionaire."

"Johns Confession," a skit put on by the Miner Merry Home Makers, prayed inefficient and inconvenient family living when organization is lacking.

"Farm and Home Week Through a Deleware's Eye," by Mrs. L. A. Bom, sang the principle thought of each speaker. The major thought of the entire conference being better home living through more efficient training of children by a well applied method of wholesome life.

Bent Busy Bees, Head Home Economics Club, Owensby Willing Workers, Lennox Goodwill, Miner Merry Homemakers and Porter's Switch Sunshine Group were presented standard of achievement certificates. Rockview Cooperatives, Pleasant Hill Homemakers, and Diehlstadt Happy Home Circle have earned their standard of achievement blanks with the corrections hoping that each may qualify for a certificate. This surpasses previous achievement record for Extension Clubs of Scott County.

The Benton Busy Bees supplied cake and made the coffee for the noon meal as well as making other necessary arrangements. Members of other clubs brought a covered dish. Visiting and inspecting the hobbies with each constituted a full hour.

Leon Lane, County Agent, explained the "Relationship of Agencies with a brief statement of the contributions toward better home life.

To show that the young people of the county have a hand in progress, Nathan Joseph Essner and Elfreida Pelter, a trained demonstration team from the New Hamburg Forestry I Club, that won the opportunity to represent Scott County at the State Round-Up at Columbia in August, gave their demonstration on the "Mounting of Wood Blocks."

Hearne Home Economics Club, Minerry Homemakers, Pleasant Hill Homemakers, Owensby Willing Workers, and Diehlstadt Happy Home Circle entertained the club with clever club stunts.

VARIED MATERIALS REDUCE MONOTONY



Endless monotony in small-home subdivisions should be guarded against, declare Federal Housing Administration officials and progressive builders. How it may be done is shown in the illustration above.

These four houses have substantially the same general floor plan. Yet through wise choice and use of materials and proper spacing and grouping of doors and windows pleasing variations have been achieved and each house can claim an individual character.

The FHA has long been pointing to the possibilities of obtaining variety in small houses by reversing and revolving the plan and by varying the materials and combinations of materials. This drawing shows what can be done in this manner.

The house at the left might have a high base of wood siding with stucco above, or the base could be of masonry, or concrete units with stucco applied to masonry, or concrete units above. The second house indicates the use of vertical boards and battens for the walls and horizontal siding in the gables. In the third house horizontal siding for the walls and flush boards in the gable ends might be used. And the fourth house suggests the possible use of brick for the walls and some type of siding or shingles in the gable ends.

The result: Each home has pleasing variations from its neighbors but the result as a whole is harmonious.

Mrs. Ben O. Matthews of the Miner Club gave a vivid picture of the "American Way of Living as Compared with England, France, Germany, Italy, and China." Mr. W. W. Fuqua, President of the Producers Livestock Association, pointed out in no uncertain terms, yet showded in a philisophy of humor, that the American farmers will continue to maintain his standard of living only through organization—for in unity there is strength.

U. S. COTTON MILLS INCREASE LINT USE

Washington, D. C. — Domestic mill consumption of cotton for the fiscal year ending July 31, 1940, was second only to the all-time high of 1936-37, it has been announced here. Federal statistics showed that the consumption of 7,746,000 bales for the twelve months period was 12½ per cent higher than in the preceding season and 20 per cent higher than the preceding five-year average.

Consumption of 598,000 bales in July was 7 per cent larger than in June and 15 per cent larger than in July of last year. August consumption was 654,503 bales, a rate which if maintained, will lift 1940 consumption above 8,000,000 bales.

Trade reports show that for the week ended August 23, sales were definitely in excess of production, In some lines of heavy goods, many mills are sold out for several months ahead.

Increased domestic consumption is attributed in government circles to promotional efforts of the National Cotton Council and the Cotton-Textile Institute as well as to measures undertaken by the federal agencies.

The Standard $2 per year.

Democratic Committee To Conduct Inquiry in Close Governor Race

An "extensive inquiry" into the recent general election in Missouri particularly in the race for Governor, will be conducted by the Democratic State Committee, according to a statement just issued by State Chairman C. M. Hulen. The statement follows in full:

"Since the general election on November 5th, I have refrained from the issuance of any statement as Chairman of the Democratic State Committee. This was due to a desire on my part to permit the orderly election processes and machinery to continue without interruption or interference, so that the results of all races might be determined at the earliest possible moment. This has not been accomplished and the returns made public.

"The contest for the high office of Governor of the State of Missouri, as is well known, is very close. Less than one-half illegal vote cast in every precinct in Missouri would change the result. I appreciate the fact that the intensity of the campaign has given rise to rumors and reports of irregularities in the election. I have before me an imposing array of reports, evidence of illegal use of vast sums of money and of vote buying, of irregular voting and of alleged frauds in the recent election. I am unable to say whether these reports can be substantiated or not, but this mass of reports, together with the common knowledge of vast sums of money spent in this campaign, makes it obligatory upon me as Chairman of the Democratic State Committee to make a close and careful survey and investigation into the truth or falsity of these alleged irregularities.

"In my judgment, I not only owe it to the Democrats of the State of Missouri, but to the people of all Missouri, to trace these reports to their source and determine their truth of falsity. This is imperative not only for the particular candidates involved, but in order to assure that the time honored principle of majority rule shall be respected in the State of Missouri.

"I, therefore, have concluded to conduct an extensive inquiry into the conduct of the election on November 5th last. The results of these investigations will then be laid before the Democratic State Committee for whatever disposition it may deem advisable to make thereof. If evidences of fraud are found and the illegal use of money is determined, such evidence which we obtain will be submitted to the proper prosecuting officials in the respective counties of Missouri.

"This will be done regardless of who is affected—whether we reach into the offices of big business or to the tramp on the street. They will both be treated alike. And if, as a result of our investigation, we determine that fraud, illegal use of money and vote buying and irregular voting would materially affect the outcome of the race for Governor, the State Legislature will be asked to make a thorough investigation and canvass of the votes in order that the candidate for whom the majority of the duly qualified voters of Missouri voted may become the duly elected Governor of the State.

"I deem it a sacred duty to ascertain beyond peradventure of doubt as to whether Lawrence McDaniel or Forrest Donnell was legally elected Governor of Missouri in the recent election. To that end we intend to employ all honorable means at our command. In this investigation, we shall not attempt nor permit aspersions or suspicions to be cast against any man, be he candidate or citizen, unless such suspicions are well grounded. Our inquiries shall be pitched upon a high plane and kept there. We will search only for facts and for the truth.

"If this inquiry reveals that Forrest Donnell has been legally elected as Governor of Missouri, I can assure him that he will have the cooperation of the Democratic elective officials and a Democratic Legislature on all matters which are vital to the progress and welfare of the great state of Missouri. If it reveals that Lawrence McDaniel has been legally elected, then we propose to exert every effort to place him in the executive position to which the duly qualified voters of Missouri have elected him. To do otherwise in my judgment would make a mockery of our election laws and the cherished principle of majority rule.

"In the conduct of this inquiry, I do not propose to be rushed into conclusions by enthusiastic partisans or be deterred by the active opposition of opposing political forces or the wise-crackings of the metropolitan press of the state. Need I warn the Democrats of Missouri against false reports or conclusions that may be circulated through the metropolitan press of the state, whose proclivities for propaganda purposes have been so recently demonstrated.

"We are going to conduct a careful and cautions investigation and after we have completed it we propose to tell the people of Missouri the results of our investigation. If we find irregularities and illegal votes, or any other fraudulent activities which would change the results of the election, then we will have the basis for further action. If we find only minor irregularities or technicalities, then we will not have. The people of Missouri are entitled to know the truth. They are entitled to the Governor for whom the majority voted according to law, regardless of who he may be. We solicit and court the active cooperation of every law-abiding citizen of Missouri who believes in the freedom of the ballot and the right of the majority of the people to rule.

"To conduct this investigation, we shall maintain the State Committee headquarters in Jefferson City and all communications affecting this investigation, or information or knowledge pertaining to any irregularities at any place in the State of Misouri, ought to be reported immediately to the Democratic State Headquarters in Jefferson City."

Piquant Salads

Now that summer days are past it is more than ever essential to serve salads frequently in order to keep up pep and energy.

GRAPE, CARROT AND APPLE SALAD

1 cup nut meats
3 carrots
2 cups seedless grapes
2 cups apples
1 teaspoon lemon juice
1 teaspoon Maraschino juice
Few chopped Maraschino cherries
1-3 cup mayonnaise
Watercress

Chop nut meats, sliver carrots and half grapes. Add cubed apples, fruit juices. cherries and mayonnaise. Arrange on watercress.

EGG SALAD

6 6 hard cooked eggs
8 anchovies
1 cup chopped celery
¼ cup mayonnaise
¼ teaspoon salt
Few grains pepper
Slice eggs, chop anchovies Combine with celery, mayonnaise, salt and pepper. Serve on lettuce.

FRUIT SALAD

½ pound red grapes, seeded
1½ cups diced canned pineapple
6 canned pear halves cut in small piecees
2 red apples coarsely chopped
Salt
Paprika
½ cup French dressing
24 canned apricot halves
2 pkgs. creamed cheese
2 tablespoons mayonnaise
1 tablespoon pineapple syrup
1 large banana

Mix first four fruits lightly. Season and pour dressing over all. Arrange crisp lettuce on plates. Place 2-3 of a cup of fruit mixture on each plate. Blend cream cheese with mayonnaise and beat till fluffly. Fill apricot halves with mixture. Dip banana slices in pineapple syrup. Garnish each salad with 3 apricot halves and five banana slices.

BUSINESS WOMEN'S CIRCLE

The Business Women's Circle of the First Baptist Church will meet at the home of Miss Muriel Edwards this Tuesday evening. All members are requested to be present.

Be sure to cool home-baked bread thoroughly before storing.

WE ARE THANKFUL

For the large volume of business we have been favored with this year.

Dan McCoy Seed Co.

Phone 567 Sikeston, Mo.

Shooting MATCH

TUESDAY NIGHT NOVEMBER 19TH

TURKEYS TURKEYS

Ctrell Store Malcedo

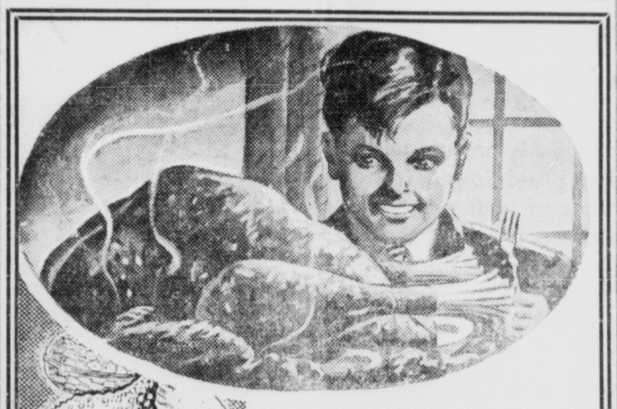
Bring your Favorite Gun and Win Your Thanksgiving Turkey.

Karl Hodges
Clarence Cantrell

WE ARE THANKFUL

We are thankful for the privilege of serving Southeast Missouri with Good Farm Machinery. Their Interests have been our Interests—That's why we have always been careful to supply them with BEST Farm Machinery at the Lowest Possible Prices.

Sikeston Tractor and Implement Company





Thanksgiving
"TRIMMINGS"

Secure from your Local Home-Owned Independent Grocery and Market your Fresh Fruit and Produce Needs—

Apples, all varieties, Lemons, Oranges, Tangerines, Grapes, Bananas, Cranberries, Lettuce, Celery, Cabbage, Carrots, Cauliflower, Green Beans, New Potatoes, Green Peppers, Green Onions, Radishes, Parsnips, Cocoanuts.

Phone your order today to your Local Home-Owned Grocer.

Sikeston Fruit Company
Wholesale Only
Phone 544 Scott St.

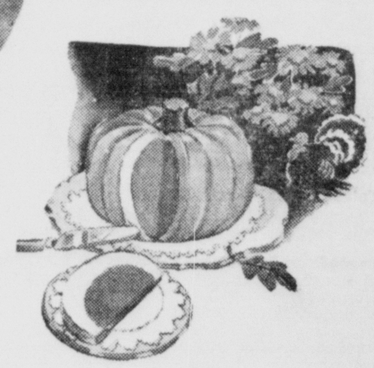


Midwest

ICE CREAM IN YOUR FAVORITE FLAVOR ...will top off that Thanksgiving DINNER

You can order from your Midwest Dealer in economical bulk, or in decorative forms which are a compliment to your smart hospitility.





Seventeen flavors to select from when ordering bulk. Five combinations to select from when ordering forms.

Midwest PURE CREAM ICE CREAM

Phone 180 or Your Nearest Dealer.

SIKESTON STANDARD

C. L. BLANTON, Editor

ISSUED TUESDAY AND FRIDAY AT SIKESTON, MISSOURI

Entered at the Postoffice at Sikeston, Scott County, Missouri, as second-class mail matter, according to act of Congress.

Rates:
Reading notices, per line 10c
Bank Statements $10.00
Yearly subscription in Scott and the adjoining counties $2.00
Yearly subscription elsewhere in the United States $2.50

1940

Every one in Sikeston who is not crippled will attend the football game in Charleston this Thursday to root for the Bulldogs. As we have stated in other games between the Blue Jays and the Bulldogs may each team display true sportsmanship and may the best team win.

* * *

The next issue of The Standard will be printed this Wednesday night and distributed by the carrier boys Thursday morning. This in order that the office force can have Thanksgiving dinner at home and attend the football game at Charleston Thursday afternoon. This issue will be dated Friday, November 22, 1940. And, by the way, the boys printed four pages of another section with last Friday's date line of November 15, but these things will happen occasionally.

* * *

I am told that Mr. Donnell is a powder dry and all you fellows who now have licenses to sell wine, beer or liquor had best make the most of your opportunities now before a new governor is inaugurated for if it be possible the liquor places in cities and road houses will be few and far between.

* * *

The smack down and mop-up that is said to have taken place at a road house Saturday night is not a matter of record, so no names are given as we suppose the girl who was smacked got what was coming and the smacker who was mopped up is satisfied, and so mote it be, whatever that is.

* * *

President Roosevelt should make one more fireside talk to the nation by way of reply to the campaign for unity that has been launched by the discredited newspapers of our big cities. With one accord they are demanding that Mr. Roosevelt restore unity and harmony to the country. This, too, when the losing party already is discussing ways and means for further widening the breach its own leaders and the mendacious press created. What really is needed is repentence and reform on the part of those who subordinated the best interests of their country to partisan advantage. Their idea of peace, harmony and unity is for the president to confess that he is a public enemy and to agree with them that 27,000,000 voters made a terrible mistake on November 5. We predict that he won't do it.—Paris Appeal.

* * *

JOHN BAILEY ADMITTED TO BAR FRIDAY

John R. Bailey of Sikeston was admitted to the bar in Circuit Court at Benton Friday. Mr. Bailey's name was registered with the list of attorneys entitled to appear before the court.

H. C. Haywood, negro, was granted a divorce from Katie B. Haywood in a cross-bill. His wife did not appear.

In the case of Roy Perkins vs. C. W. Roark, et al., a damage suit over an auto accident, the jury found for the defendants.

PREPARE FOR
Thanksgiving
Have Your
CLOTHES CLEANED
AND PRESSED NOW
SUITS
DRESSES
OVERCOATS
50c
Each
Southside Cleaners
Harry Lewis
Phone 688
Highway 61 and Greer



1941 Ford Super DeLuxe Fordor sedan. Like the rest of the new Ford line, it is larger, easier riding, and more beautiful outside and in.

BUILDING A BETTER STATE

Missouri Association for Social Welfare

FAMILY UNITY AND THE WPA

Sometimes it is hard to see strengths in family groups when the problem of the moment seems to be the love bug attacking so many young couples and there is an epidemic of newlyweds coming to the WPA interviewer on their honeymoon. In the majority of cases these young couples are from families known to the Public Assistance office.

Case workers turn gray and wrinkled trying to solve the problem. "Why did that young sprout get married?" "Why didn't he get a job first? Why did her parents permit it? Why don't they go back to their homes until the husband gets work?" Isn't it rather customary for the Ozark girl of 16 and a boy of 19 to settle down and start a family? Haven't they got a right to marriage? He wasn't so dumb when he decided that he stood a better chance of getting on WPA if he had a wife than if he had remained single.

Too often we criticise when we know that the acceptable career for some of our families is WPA. Odd job, farm work and common laboring incomes do not maintain a family in a standard that the boy and girl have grown adjusted to. A desire for a family life, a desire for a decent wage should not be considered weaknesses but no doubt should be considered strengths.

Not all of the people have weak backs and want something for nothing. If they were all lazy or "ornery" we surely would not have scheduled appointments for one week to three months ahead for the WPA interviewer. We would not have men volunteering to help in the commodity room. Men, women and children would not be picking up tiff on the dumps, chopping cotton or making posts for five cents a post. This is the hard way of making a living.

In spite of the drudgery, most of our unfortunate people would rather work long hours and hard than to ask for public assistance. The impudent client in all probability is embarrassed and ashamed to acknowledge his failure to provide for his family. He puts forth a front of being a "hard nut to crack". Win his confidence and he will present a different picture below that veneer. The indolent man may be sick or a misfit in the occupational world.

Consciousness of need and a desire for the better things of life as well as a preference for WPA over seventy-five cents a day from farm work are evidences of strength and not of weakness.

F. D. LAIR TO BROADCAST TO RETAIL SALES PEOPLE

F. D. Lair, Sr., proprietor of The Lair Store, will speak at 10:15 a. m. this Tuesday morning over Station KFVS, Cape Girardeau, with a message of interest to all retail sales people.

Kiwanis Club Activities

By B. R. Schwegler

The Kinwanis Club of Sikeston met Friday evening at the Palace Cafe. Only business matters were attended to at this time.

A noon luncheon will be held Tuesday, November 19, at the Palace Cafe by the committee on Kiwanis Education with L. M. Standley, chairman of the committee and the following new members: Harry Young, J. A. Spence, D. L. Fisher, Ralph D. Williams and Dr. C. T. Old.

R. A. Harper, president of the club, appointed a special committee to assist with the anual Red Cross Roll Call on Tuesday morning November 19.

The following new members were formally inducted: Harry Young, D. L. Fisher, and J. A. Spence.

The following guests were present: Ralph McCullough of East Prairie, Fred Miller of Rolla, Walter Stewart of New Madrid.

Fred Harris who was to be the speaker asked that his talk be postponed on account of the Cape Girardeau-Sikeston football game.

The next meeting will be at the Palace Cafe on Friday evening, November 27.

Crucified his faithless wife on the wings of a windmill. Few tricked husbands have thought up this Greek farmer's revenge on a two-timing wife. Read the tale that shocked a whole community recently in The American Weekly, the magazine distributed with next week's Sunday Chicago Herald-American.

The forty-first annual National Automobile Show, staged in New York's Grand Central Palace Oct. 12-20, is the nation's oldest industrial exposition having a continuous existence.

WANTS

FOR SALE — Used Underwood Portable typewriter, standard keyboard, $17.50. Phone 3930. 1t-19

PIANO FOR SALE. Apply 403 Kendall. 1t-19

FOR SALE—Household furniture. Living room and 5-burner oil stove with built in oven. Phone 180 tf-19

TWO MEN WANTED to work with Manager. Good pay. Write Thomas Cunningham, General Delivery, Sikeston. (1t-19p)

FOR RENT—4-room unfurnished apartment. 241 Kathleen. (tf-19)

WANTED—White girl to help with housework. 216 N. Ranney (1t-19)

FOR RENT—Furnished apartment, modern. 666 Park. Phone 793. (tf-19)

GOOD COAL—Let us supply you with your coal needs. We have Lump, Stoker, and Range Coal at very reasonable prices. Sikeston Fuel Co., on Ranney near Kingshighway. Phone 195.

WANTED—Modern 2 or 3-room unfurnishel apartment. Phone 362. (1t-19p)

FOR RENT—2 room house unfurnished. 213 Northwest Street. Clara Hurt. (2t)

FOR RENT — Modern sleeping room for one or two persons. Furnace heat. 304 Sikes, Phone 810. (tf-19)

WANTED—Clean rags. Will Pay 10c lb. Sikeston. Standard. 2t-18

WANTED —Used Coal, wood and oil heating stoves. Suvers Furniture Co.

FOR SALE—Good used No. 2 McCormick-Deering Cream Separator. Priced right. Lewis & Matthews Implement Co. tf-18

FOR SALE OR TRADE—1940 Oldsmobile Tudor, beautiful green finish, only 11,890 miles, seat covers. Big discount. Write Box 338 or call 37 after 3 p. m. Bloomfield, Mo. (3t-17p)

FOR RENT—Furnished rooms for light housekeeping. Mrs. Rosa Morrow, 407 Wilson. (tf-17)

FOR SALE — Honest-to-goodness sugar cured hickory smoked country hams, average 10 to 12 lbs. Genuine cured bacon. Jonathon, Stark's Delicious and Black Twig apples. Also good pears. Watson Store, Miner Switch. (4t-18)

FOR RENT—2 furnished rooms for light housekeeping. 411 W. Gladys. (2t-18-F)

FOR SALE—5-horsepower Kisco flueless boiler, priced to move quickly. Phone 542. Pitman's Tailor Shop. (tf-16)

FOR SALE—55 x 100 lot, Greer Ave., 1 block west of Shoe Factory, on paved street. Call 331. (tf-10)

FOR SALE—Fine home, corner North Park and College. See Finney, Home Oil Co., Charleston. (tf-72)

USED COMBINES For Sale—No. 61 International, Oliver Model 6, also some good reconditioned Allis-Chalmers 6ft. model 60's. Ph. 489. Lewis & Matthews Implement Co., Sikesteon. (tf-5)

FOR RENT—Sleeping room, with or without garage. 707 Moore Ave. Phone 585. tf-15

FOR RENT—2 sleeping roms, furnace heat, close in. 201 S. Scott St. (1t-15p)

Free Ambulance
Albritton Funeral Service
Day Phone 17—Night Phone 111

WE PAY CASH FOR DEAD ANIMALS
HORSES - MULES - CATTLE
We Pay Telephone Calls
TELEPHONE 445
Sikeston Dead Animal Service
Sikeston, Mo.

To relieve Misery of 666 COLDS
LIQUID TABLETS SALVE NOSE DROPS COUGH DROPS
Try "Rub-My-Tism"—a Wonderful Liniment

Reliable Watch and Clock Repairing
SIDWELL'S
111 E. Center St.

FOR SALE
Residences for Home or Investment, excellent locations.
NORTH RANNEY
PARK AVENUE
SIKES AVENUE
Also 2 good lots on Sikes Avenue.
C. Clarence Scott Insurance Agency
Sikeston, Mo.

Farm Land
If you want to sell—list with me and get ready to move.
I SELL FARMS!
Caleb Smith
FARM LAND MERCHANT
Sikeston, Mo.

80 Acres—Price $2400
Terms $1000 Cash, remainder liberal payment. Good allotments. Taxes $61.50 last year. Possession in January if sold at once.
Caleb Smith, Sikeston, Mo

Charter No. 2056

Published Official Statement of the Financial Condition Of the

BANK OF SIKESTON

At Sikeston, State of Missouri, at close of business on the 12th day of November, 1940, published in the Sikeston Standard, a newspaper printed and published at Sikeston, State of Missouri, on the 19th day of November, 1940.

ASSETS

Cash, balance with other banks, and cash items in process of collection	$1,091,867.95
United States Government obligations, direct and fully guaranteed	370,308.69
State, county and municipal obligations	679,050.62
Other bonds, notes, and debentures	56,256.10
Loans and discounts	1,127,833.66
Furniture and Fixtures	6,222.59
Total	$3,331,539.61

LIABILITIES AND CAPITAL

Deposits of individuals, partnerships and corporations (except banking corporations):		
(a) Demand deposits		$2,135,120.09
(b) Time deposits evidenced by savings pass books		396,575.43
(c) Other time deposits		237,002.85
Deposits of other banks and trust companies		72,123.24
State, county, and municipal deposits		222,844.78
Certified and officers' checks, letters of credit, and travelers' checks sold for cash		157.64
Secured by pledge of loans and /or investments	$176,576.66	
Not secured by pledge of loans and/or investments	2,887,247.37	
Total deposits	$3,063,824.03	
Capital Account:		
(a) Capital stock and capital notes*	$100,000.00	
(b) Surplus	100,000.00	
(c) Undivided profits	37,715.58	
(d) Reserves	30,000.00	
(e) Total Capital Account		267,715.58
Total Liabilities and Capital		3,331,539.61

*This bank's capital is represented by 400 shares of common stock, par $250.00 per share.

Memorandum: Loans and Investments Pledged to Secure Liabilities

United States Government obligations, direct and /or fully guaranteed	227,508.69
Oother bonds, stocks, and securities	11,000.00
Total Assets Pledged	238,508.69
Pledged: Against State, county, and municipal deposits	185,178.26
Deposits of state banks and trust companies in liquidation preferred under provisions of Sections 5303 and 5331, R. S. Mo. 1929	169.32
Total Deposits Secured and Preferred by Law	185,347.58

STATE OF MISSOURI, COUNTY OF SCOTT, ss:

We, Jos. L. Matthews, as president, and Leroy C. Leslie, as Cashier, of said bank, each of us, do solemnly swear that the above statement is true and correct in all respects to the best of our knowledge and belief.

JOS. L. MATTHEWS, President
LEROY C. LESLIE, Cashier

Subscribed and sworn to before me, this 18th day of November A. D. nineteen hundred and forty.

WITNESS my hand and notarial seal on the date last aforesaid. (Commissioned and qualified for a term expiring June 9th, 1944).

A. A. HARRISON, Notary Public.

(Correct-Attest:)
C. D. MATTHEWS, 3rd.
MURRAY PHILLIPS,
W. S. CORRIGAN,
Directors.



When You're Invited Out...
Express Your Thanks With
FLOWERS!

The guest who remembers his hostess with flowers is always outstanding. And flowers from the Woehlecke Florist Shop add your personal touch of thoughtfulness and cheer. When sending the "thank you note", include flowers from the company which is interested in the purpose of its blooms!

Mums For the Thanksgiving Football game. 25c-35c
Fresh clipped, perfectly cultured and shaped.

A Tip For the Hostess

Expressive of the sincerest hospitality, saying as nothing else can, "Welcome and make yourself at home!" is the bunch of flowers placed in an informal container, on the console table in the reception hall. If set before a mirror, the flowers look to be twice as many.

Special Center Piece of Pom Pom Chrysanthemums 50c

WOEHLECKE The Florist
Phone 501 New Street Sikeston



BUY THESE FOR A PERFECT Thanksgiving DINNER

From Sikeston Original Cut Rate Drug Store

SIKESTON CUT RATE DRUGS

Beck Building Front Street Sikeston

The Finest Imported and Domestic
Wines, Brandies and Liquors

The Finest Boxed Candies in Town

At The Lowest Prices in Town
"Remember What You Paid Before We Came"

REGISTERED GRADUATE PHARMACIST ON DUTY AT ALL TIMES—OUR PRESCRIPTION DEPARTMENT WILL SAVE YOU MONEY ON YOUR MEDICINES.

News of the Town

Mrs. Ed Kendall, Reporter.—Phone 761W

Mr. and Mrs. V. McDaniel had as dinner gdests Sunday Mr. and Mrs. Ellis Jones and Mr. and Mrs. Harold Braze and daughter, Nancy all of Poplar Bluff, and Mr. and Mrs. Meredith Lee of Sikeston.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

Mr. and Mrs. H. V. Beal and Mr. and Mrs. Hinkle McClain of Cape Girardeau were guests of Mr. and Mrs. Dean Marshall Sunday. Mrs. Rosa Harrison of West Plains also visited in the Marshall home for a few hours Sunday, on her way to St. Louis.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mrs. Jewel Combs of East Prairie is visiting in the home of her sister, Mrs. Emory Corlew, who is quite ill.

Mrs. Sam Gossett of Cape Girardeau is the guest of Mrs. Rube Coleman this week.

We have another Jo-Dee Junior for you at Shainberg's.

Mr. and Mrs. Frank B. Clarkson of University City visited the latter's parents, Mr. and Mrs. F. F. Converse from Wednesday until Sunday. Mr. Clarkson took several hunting trips while here.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mr. and Mrs. John Archibold of South Pekin, Ill., are visiting the former's brother-in-law and sister, Mr. and Mrs. John O'Hara.

We have another Jo-Dee Junior for you at Shainberg's.

Mr. and Mrs. R. D. Proctor spent Saturday and Sunday in Memphis, Tenn.

Mr. and Mrs. George Steel were dinner guests of Mr. and Mrs. Harry Womack in Oran Sunday evening.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

Mrs. G. W. Presnell, Mrs. John G. Powell and Mrs. Conly Purcell were in St. Louis Friday and Saturday.

Mr. and Mrs. Joe Layton of Mounds, Ill., and Miss Marjorie Smith of Cairo, Ill., visited their cousin, G. J. Layton and his daughter, Mrs. R. C. Finley Sunday.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mr. and Mrs. V. P. Boisaubin and daughter returned Saturday after a visit with relatives in St. Louis. They were accompanied by Mr. Boisaubin's mother, Mrs. V. L. Boisaubin, who will visit them a few days.

We have another Jo-Dee Junior for you at Shainberg's.

George Steel Jr., arrived in Sikeston Sunday evening from Casper, Wyo., where he has spent several years, to visit his parents Mr. and Mrs. George Steel, Sr., for two weeks before going to Salt Lake City, Utah, where he has enlisted for a three-year period in the Army Air Corps. Mr. Steel will specialize in meterology and will train in that department.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Mr. and Mrs. Jim Turner, their son and daughter-in-law, Mr. and Mrs. Russell Turner, and their son, Claude of Cape Girardeau, Mr. and Mrs. C. B. Turner and son, Jimmy, attended the funeral of Mrs. Hurlus Cox in Dexter Sunday afternoon. Mrs. Cox was a niece of Jim and C. B. Turner.

Mr. and Mrs. J. W. Baker Sr., Miss Florence Baker, Mrs. Margaret Harper, Mrs. Lacy Allard and Mrs. Essie Baker visited in the B. W. Fink home at Bloomfield Sunday afternoon.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

C. R. Auten went to St. Louis Sunday night in the interest of the Scott County Milling Co., and is expected to return to Sikeston Wednesday.

Jane Haw of Bernie visited her aunt, Miss Uriel over the week end.

Miss Mary Louise Montgomery returned to Leming Hall, Teachers College in Cape Girardeau, Saturday, after recovering from an appendectomy.



In After Years Photographs Are Priceless

Come in and let us tell you about our Pre-Christmas Specials. Remember—we must receive your orders early to prevent disappointment.

Bach Studio
Phone 249
Upstairs Over Whites Drug Store.



EXPERT SHOE
REPAIR

Surest protection against colds is to have sound shoes when it's wet underfoot. Yours in good shape? If not, bring them in for an expert repairing job. We have the best oak tanned or panco soles. And our prices are reasonable.

EDWARDS Shoe Shop
Chester Edwards, Prop.
210 N. New Madrid St.



"SH-SHURE, I CAN MAKE IT."
It's as silly—as it is dangerous
—to take chances with traffic.

Mrs. C. L. Malone is spending several days in St. Louis with her husband, Major Malone, who is on active army duty there.

We have another Jo-Dee Junior for you at Shainberg's.

Tommy McClure, a student at Moses Brown School in Providence, R. I., expects to leave there Nov. 26 to spend the late Thanksgiving holidays with his grandmother, Mrs. J. E. Hetherington at her home near Cody, New Burnswick, Canada.

We have another Jo-Dee Junior for you at Shainberg's.

Mr. and Mrs. H. C. Young and Mrs. Chris Francis accompanied the latter's sister, Mrs. Steve Wright and children of Chicago, Mrs. Thos. B. Allen went to St. Louis Sunday and expects to return this Tuesday night.

Another large shipment of Jo-Dee Junior Dresses Shainbergs. who have been visiting her the past week, to Cairo Monday morning, where they boarded a train for Miami Beach, Fla., to spend the winter.

Jo-Dee Junior Dresses are tops exclusively at Shainbergs.

Charles Tanner and his guest, Turner White of Eldon, Mo., will arrive from Columbia Wednesday to spend the week end in the home of the former's parents, Mr. and Mrs. Sayers Tanner.

Another large shipment of Jo-Dee Junior Dresses Shainbergs.

Misses Billy Sue Burnett and Wilda Lefler of Canalou were Standard visitors Monday afternoon in the interest of the Canalou High School Carnival to be given soon.

Mr. and Mrs. Loomis Mayfield, daughter, Marilyn and Miss Mayme Marshall spent Monday in St. Louis.

Mr. and Mrs. Creal Black of Bernie were guests Friday of the former's brother-in-law and sister, Mr. and Mrs. M. E. Montgomery.

Mrs. John Simler visited from Friday until Sunday with Mrs. Clara Elders in Tamms, Ill.

Miss Mary Lou Schroff will arrive Wednesday night from Central College at Fayette, Mo., to spend the Thanksgiving holidays with her parents, Mr. and Mrs. Lyon Schroff.

Members of the O. E. S. gave a turkey dinner Thursday evening with husbands as guests.

Edward Matthews expects to arrive Wednesday to spend the week end here with his mother and sister, Mrs. E. C. Matthews and Miss Olga Matthews.

Mr. and Mrs. H. L. Harty expect to have as Thanksgiving Day and week end guests in their home, their daughter, Miss Eleanor, her roommate at Missouri University, Miss Betty Albright and the latter's father, A. S. Albright of Birmingham, Ala.

Bobby Montgomery, a student at Teachers College in Cape Girardeau, spent last week end in Sikeston with his parents, Mr. and Mrs. M. E. Montgomery.

Dr. and Mrs. A. A. Mayfield will entertain the following persons at the Dunn Hotel Thanksgiving Day, Mr. and Mrs. J. M. Klein, Miss Camille Klein, Mr. and Mrs. Loomis Mayfield, Loomis Mayfield Jr., Marilyn Mayfield, Miss Mayme Marshall, Mr. and Mrs. Murray Klein, Jean Klein and Miss Evelyn Klein.

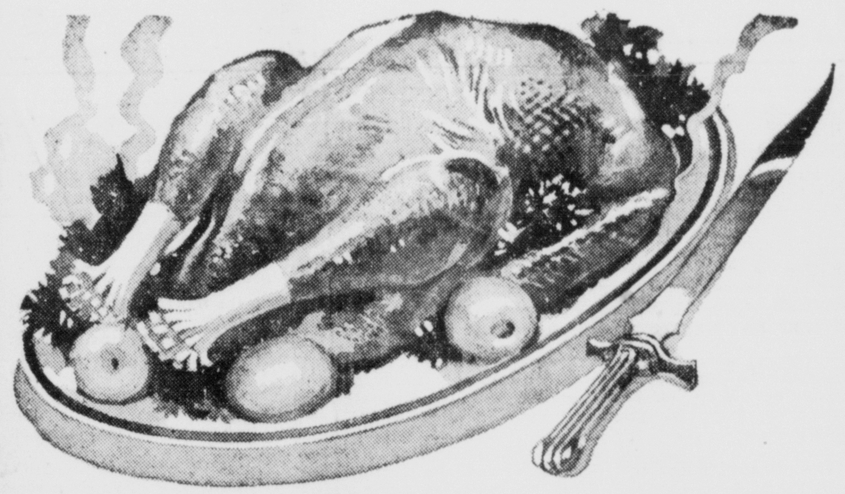
Val Sharp transacted business in St. Louis Friday.

Biscuits are the quickest of quick breads, quickly made—and quickly eaten, too. However, as in all cooking, take time to measure the ingredients carefully. Measuring is a speedy procedure when the kitchen is supplied with inexpensive standard measuring spoons and cups. Most important of all—sift flour once before measuring it.

The Standard $2 per year.

DUNAGAN'S MARKET
In The A & P Store Phone 268

Feast Your Eyes and Your Appetite on These Values
SPECIALS for THANKSGIVING



SHOP EARLY FOR THE BEST SELECTION OF ALL POULTRY
Extra Fancy Turkeys, Geese, Ducks, Hens, Fryers—Fresh Dressed.

OYSTERS	STANDARD Pint	22c	SELECT Pint 30c
FRESH HAMS	ONE HALF OR WHOLE		19c
MINCE MEAT	2 Lb. Jar		25c
PORK CHOPS	Pound		20c
PORK STEAK	Pound		18c
PICNIC HAMS	SHANKLESS Pound		15c
BACON	NO RIND NO WASTE Pound		25c
SPARE RIBS	Meaty, Lb.		18c

This Market will be Closed all Day Thanksgiving, Thursday, November 21st



A&P Food Stores Closed All Day Thanksgiving Day. Open Late Wed. Evening. Buy Now!

PILGRIM FUDGE **Layer Cake** EACH 29c

A&P SOFT-TWIST **BREAD** 2 20-OZ. LOAVES 15c

A&P BRAND **PUMPKIN** 3 No. 2½ CANS 25c

A&P BRAND **Mince Meat** 3 PKGS. 25c

TOILET SOAP **Woodbury's** 3 CAKES 25c

SOAP POWDER **RINSO** LGE. PKG. 19c
Giant Pkg. 55c 3 Sm. Pkgs. 25c

TOILET TISSUE **Northern** 4 ROLLS 21c

A&P WHOLE KERNEL GOLDEN SWEET **CORN** 3 No. 2 cans 29c
GREEN GIANT **PEAS** 2 No. 303 cans 29c
A&P BRAND **RAISINS** 15-oz. Pkg. 8c
DROMEDARY PITTED **DATES** 2 Pkgs. 27c
IONA TOMATO **JUICE** 50-oz. can 17c

GULF **SHRIMP** No. 1 can 15c
TASTY **MIXED NUTS** Lb. 17c
A&P Fancy California **SPINACH** 2 No. 2 cans 25c
LORD MOTT FRENCH STYLE GREEN **BEANS** No. 2 can 10c
Ann Page Gelatin Dessert **SPARKLE** 3 Pkgs. 10c

AMERICA'S MOST POPULAR COFFEE **8 O'CLOCK** 3 LB. BAG 37c
2 ONE-LB. BAGS 25c

WHITE HOUSE HOMOGENIZED **EVAP. MILK** 3 TALL CANS 19c
TESTED AND APPROVED BY GOOD HOUSEKEEPING BUREAU

WILSON'S CERTIFIED TENDER MADE **DEVILED HAM** 3-OZ. TIN 10c

DELICIOUS ANN PAGE SALAD **DRESSING** QT. JAR 25c
TESTED AND APPROVED BY GOOD HOUSEKEEPING BUREAU

OCEAN SPRAY **Cranberry SAUCE** 2 CANS 23c

A&P SLICED **PINEAPPLE** 3 No. 1 cans 25c
100% PURE HYDROGENATED VEGETABLE SHORTENING **dexo** 3 -Lb. can 39c
SUNNYFIELD **FLOUR** 10-Lb. bag 35c
ANN PAGE BAKING **POWDER** 12-oz. can 14c
ANN PAGE **EXTRACTS** 2-oz. Btl. 21c
MOST ANN PAGE ASS'T **PRESERVES** 2-lb jar 33c

YUKON CLUB GINGER ALE AND **SODAS** PLUS DEPOSIT 24-oz. Btls. 3 19c
SUNNYFIELD **BAKING SODA** Lb. Pkg. 5c
ANN PAGE **NOODLES** 2 1-lb. Pkgs. 25c
A&P BRAND **KRAUT** 3 No. 2½ cans 23c
NUTLEY **OLEO** 2 1-lb. Ctns. 19c
A&P GRAPE **JUICE** Qt. Btl. 24c

USE DAILY FEEDS

SCRATCH FEED 100 Lb. Bag	$1.79
LAYING MASH 100 Lb. Bag	$1.98
OYSTER SHELL 100 Lb. Bag	85c
16% DAIRY FEED 100 Lb. Bag	$1.48
SHORTS 100 Lb. Bag	$1.42

FRESH FRUITS and VEGETABLES

Texas GRAPEFRUIT, 12 for	29c
Texas ORANGES, 200-size, 2 Doz.	35c
BRUSSEL SPROUTS, 3 Lbs.	25c
HEAD LETTUCE, 2 for	15c
CAULIFLOWER, large size, Each	19c
GREEN BEANS, 2 Lbs.	15c

A & P Food Stores

LAIR STORE NEWS

"That Interesting Store"
Sikeston, Missouri

HOUSE FURNISHINGS

Our 43rd Year in Southeast Missouri

Thanksgiving Thoughts of a MAINSTREETER

The joy of tackling difficult tasks and winning out against obstacles.

The Pleasure of square meals—comfortable beds, good neighbors.

The love of small children with laughter and sparkling eyes with mischief in them.

The kick of opening the morning mail with some orders, checks, statements and now and then notes expressing thanks for good service and other favors.

The quiet evening with easy chair, favorite magazines and good nickel cigar.

The privilege of returning smile for smile, courtesy for courtesy—daily—with a few small kindnesses thrown in for good measure.

The privilege of citizenship in a Country where tolerance—straight shooting and the "Good Neighbor" attitude are basic facts of proper living.

There are ten thousand others but these reasons alone justify sincere observation of Thanksgiving spirit in 1940.

Strictly New and Different

Every housekeeper in and around Sikeston should take a look at the new type luxurous scatter rugs running up to sizes suitable for small rooms—which are on display in our west window. We have distributed thousands of small rugs during our time—but these have a variety and beauty in shading that are different from any shown before. Prices on them are lower than usual during Get Ready for Winter Campaign.

Limited Time—Good Savings

For a short period of time we are offering special order room size rugs at an interesting discount. There are 150 samples from Alexander Smith, Gulistan and Firth from which to choose and if you go to St. Louis you see the same patterns. Discount figures are also being quoted on 75 stock rugs in late patterns. Prospective rug buyers should not overlook this privilege. There are many other fine values during the "GET READY FOR WINTER" promotion too. For instance the largest stock of Armstrong Inlaid Linoleum ever carried by one store in S. E. Mo. is here for inspection. Our men know how to lay it properly—with feature strips—fancy borders, stars, crescents etc. just as city experts use. Price—also—is lower than usual.

Honor to Retail Sales People

No matter how much study and labor is given to managing, buying and supervising a retail store—the burden of toil, judgment, energy and patience finally falls on the shoulders of retail sales people. With that well known fact in mind we propose for a few minutes in our KFVS Broadcast at 10:15 a. m. on Tuesday to scatter some boquets among men and women, young and old who sell, sell and sell 365 days a year to the public, every patron of whom is different from all others in mental make-up. And by the way these sales people are not as a rule overpaid. They earn all they get and take a lot that is not pleasant. Retail sales people are invited to listen in Tuesday morning at 10:15.



Your Thanksgiving Dinner isn't complete unless you have a Mellow Flavored Tasty Fruit Cake —1, 2 and 3 pounds. Rich Nut Pumpkin Pies—Parker House Rolls—a Holsum loaf of Favorite Bread—we will have plenty of good Delicious Cakes.



Phone 84 for Special Order

WELTER BAKE SHOP

Will Close at 10 a. m. Thanksgiving

Bulldogs Alone in Loop Lead

The Poplar Bluff Mules pulled Charleston from a tie for the lead in the Semo Conference North Division in defeating the Blue Jays Friday night, leaving Sikeston alone undefeated at the top of the list.

Dexter came through with a clean slate in its victory over East Prairie to win its second straight South Division title, in the only other conference game.

Standings of the teams:

NORTH DIVISION

	W.	L.	Pts.	Opp.
Sikeston	3	0	67	6
Poplar Bluff*	3	1	66	54
Charleston	2	1	45	28
Jackson*	1	3	35	72
Perryville*	0	4	19	72

(*)—Final standing.

SOUTH DIVISION

	W.	L.	Pts.	Opp.
Dexter*	3	0	69	13
Chaffee	1	1	32	19
East Prairie	1	1	19	18
Kennett*	0	3	0	70

(*)—Final standing.

SCORES LAST WEEK

Sikeston 52, Cape Central 0.
*Poplar Bluff 21, Charleston 7.
Jackson 20, Kennett 7.
*Dexter 18, East Prairie 0.
(*)—Conference game.

GAMES THIS WEEK

*Sikeston at Charleston.
Poplar Bluff at Dexter.
*Chaffee at East Prairie.
Cape Central at Jackson.
Chester, Ill., at Perryville.
(*)—Sonference game.

Eggs far Variety

There are so many ways to serve eggs and they fit so many different types of meals that the wise hostess keeps her file of eggs receipts up to date.

RUSSIAN EGGS

These make an ideal first course for a dinner party and may be prepared early in the day.

6 hard-boiled eggs
Mayonnaise
Lettuce
1 small can caviar
Tomato slices

Allow one egg for each serving. Slice legnthwise, remove yolks and mash with caviar and just enough mayonnaise to moisten. Refill the whites. Place eggs on tomato slices on individual plates and garnish with a lettuce leaf. Pour over a liberal quantity of dressing made with one-third mayonnaise, one-third pickle relish and one-third chili-sauce, well mixed and chilled.

NOVEL SCRAMBLED EGGS

Thoroughly beat 8 eggs with one-half cup of milk, a dash of cream and a pinch of salt. Heat a frying pan and melt plenty of butter (four or more tablespoons). Pour the egg mixture in the hot pan, add two finely crumbled shredded wheat biscuits and cook eggs until nearly done. Have a low flame and do not overcook, as they will firm up when ready to serve.

WAFFLES AND EGGS

Prepare waffles and spread liberally with fluffy scrambled eggs that have been scrambled with plenty of butter and a dash of Worcestershire sauce.

POACHED EGGS WITH CHEESE

This is very good for a Sunday night supper or main luncheon dish. Over poached eggs on toast sprinkle crumbled Roquefort cheese. Set in the oven just long enough to melt the cheese.

The United States uses more than half of all the trucks in use throughout the world.



GET READY NOW
For
Thanksgiving

Have us do your Beauty work now. You want to look your best on this day. We specialize in the kind that

Adds to Your Natural Beauty

Permanents, Facials, Finger Waves, etc.

Powder Puff Beauty Shoppe

Across from Shoe Factory



An Oven Dinner for a Busy Day

When you'd like to plan your schedule of work to allow a few hours of freedom before dinner, why not serve an oven meal? Meat, potatoes, vegetable, and even dessert can be cooked in the oven at one time. If you're using a modern electric range, you can put the food into the oven early in the afternoon, set the automatic timer to turn the current on at a specifed hour, and leave, with a clear conscience, for an afternoon of shopping or of bridge.



Meat loaf and scalloped potatoes are the foundation of an oven dinner. Here are new recipes for both, to make the meal a treat for the family as well as for Mother.

PINEAPPLE MEAT LOAF

(Serves 6)
1 pound ground beef
½ pound pork sausage
¾ cup crushed pineapple
1 cup soft bread crumbs
¼ cup pimiento (chopped)
1 egg (beaten)
¼ teaspoon pepper
1 teaspoon salt
6 slices bacon (cut in half)

Combine all ingredients, with exception of bacon, in order given. Line a loaf pan with bacon strips and pack in the meat mixture. Place slices of bacon across top and bake in moderate oven with the electric thermostat set at 350° for approximately one hour.

GLORIFIED SPUDS

Pare and slice the desired number of potatoes and arrange in layers in a buttered casserole. Sprinkle each layer with salt, pepper and flour. Then pour a can of cream of celery soup over the top and bake in a moderate oven with the electric thermostat set at 350°, until the potatoes are tender (about 1 hour).



Keep left-over pancake batter and use it for dipping cutlets, croquettes and other foods that are to be fried in deep fat.

When making refrigerator cookies, pack the dough into empty butter cartons. After chilling, the dough can easily be sliced, and cut into squares or triangles.

AN EASY WAY TO SHAPE HAMBURGER PATTIES

With a rolling pin, roll out hamburger to desired thickness, on a sheet of heavy wax paper. Then cut into rounds with a cookie cutter. This makes the patties of uniform size and does away with shaping them by hand. For a quick and satisfying meat dish, broil the hamburger patties and large slices of onion in the smokeless broiler of your modern electric range.



TO REMOVE DOUGHNUTS FROM DEEP FAT KETTLE

Use a wire egg whip for removing doughnuts, fritters, or other fried foods from deep fat. Then place the fried foods on paper towelling to cool.

TO GIVE A DELICIOUS FLAVOR TO TEA

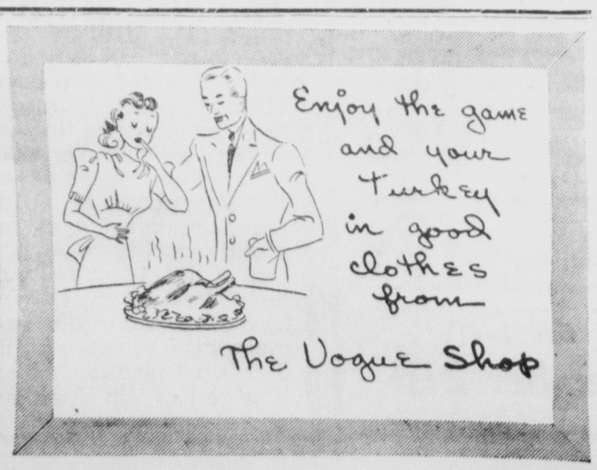
A few pieces of dried, yellow orange rind kept in the tea canister will give a delicious gragrance and flavor to the tea.

TO AVOID WHITE COATING ON CHOCOLATE

The white coating which sometimes appears on cakes of chocolate is caused by keeping the cakes in an over-warm place, where some of the fat melts and comes to the surface.

Christmas cookies as they are made in other countries. Don't miss this interesting collection of holiday recipes from foreign lands, along with a number of hopeful hints and odd facts, in The Housewife's Food Almanac, that increasingly popular feature in The American Weekly, the magazine distributed with next week's Sunday Chicago Herald-American.

The rare Joshua tree is a member of the lily family, and grows to a height of 60 feet.



Prosperity Notes

Forty-nine mills operating in the Tri-State district produced 9,184 dry tons of zinc concentrates in the week ending November 2, as compared with 8,873 tons and 48 mills operating in the previous week, according to a weekly bulletin of the Tri-State Zinc and Lead Ore Producers Association. Included in last week's output were 4,771 tons of flotation ore, as compared with 4,442 tons in the previous period, and tailing plant production was reported at 1,985 tons, as against 1, 926 tons the week before. Total stocks of zinc in bins increased from 7,933 to 8,430 tons during the week.

Lehigh Valley Railroad has ordered 750 freight cars as part of the carrier's "contribution to national defense," announces A. N. Williams, president. Pressed Steel Car Company will build 500 steel-sheated woodlined box cars of 55-ton capacity and Bethlehem Steel Company will make 250 heavy-duty mill-type gondola cars. Delivery was expected early in 1941.

A record-breaking output of 6,461,898 tons of steel in October is reported by the American Iron and Steel Institute. The figure exceeded by more than 5 per cent the previous monthly record of 6,147,783 tons in November, 1939. It compared with 5,895,232 in September and 6,080,177 in October, 1939. The industry operated last month at 96.10 per cent of capacity, the institute announced, compared with 90.75 in September and 89.75 in October, 1939. In November, 1939, the operating rate was 93.71 per cent.

The TNT plant in St. Charles County will be built at a cost of $11,325,000 by Fraser-Brace Engineering Co., Inc., of New York City, instead of by R. Newton McDowell, Kansas City contractor, who has been doing the preliminary work. The plant, which will have a daily capacity of 800 tons of TNT and DNT, will be owned by the War Department but will be operated by the Atlas Powder Co. of Wilmington, Del., under a $6,390,000 contract.

Chevrolet Division of General Motors Corporation reports that its retail sales of new passenger cars and trucks during October numbered 99,822 units, the highest October volume in the company's history. The previous October high mark was 91,117 in 1927.

Endicott Johnson Corporation, of Binghamton, N. Y., whose 20,000 worker shoe manufacturing organization is the second largest in the country has announced a 5 per cent wage increase effective immediately. It will amount to about $1,250,000 a year.

Puchase of 16,000 tons of rails and the required rail fastenings, costing about $1,000,000, by the Chicago & North Western Railway Company, has been announced by R. L. Williams, chief executive officer of the company.

The Federal Housing Administration announces October applications for new home mortgage insurance were 26 per cent higher than a year ago and that residence financing was at the highest autumn level in 12 years. The FHA received 19,949 applications involving mortgages valued at $91,820,966 during October, which was a decrease of 86 in number but an increase of $914,876 in value compared with September. In October, 1939, there were 15,303 applications involving $72,724,181. The Federal Home Loan Bank Board reported that urban real estate foreclosures amounted to 6,287 during September, a drop of 23.6 per cent from the 1939 month. For the first nine months of this year, urban foreclosures totaled 57,527, a decline of 27 per cent from the corresponding 1939 period.

Industry continued to advance during the week ended November 9 boosting the Associated Press index of industrial activity from 116.1 to 117.0, another new top for the defense boom. The index has risen almost four points in the last month and is five points higher than in the first war boom a year ago. Work on army contracts and brisk demand from domestic buyers caused a broad rise in cotton manufacturing. Many mills were said to be operating at a profit for the first time in a long while Steel and electric power production again set new highs. Steel mills boosted operations a small fraction closer to capacity. Electric power output gained contrary to the normal seasonal trend. Capping its record October output, the automobile industry speeded up assemblies more than seasonally to the fastest pace since July, 1937.

Sailplane records have jumped from the short hops of the pioneer to distances over 450 miles, flights of more than 51 hours, and altitudes of over 33,000 feet.

According to the Interstate Commerce Commission, 38 per cent of the motor carriers under its jurisdiction operate only one truck.

Currently, about two-thirds of the states have outstanding some debt for highways, which combined, total about $1,650,000,000.

Dahlias are named in honor of the Swedish botanist, Dahl.



Genuine
RU-BER-OID ROOFING with EASON FLAPS . . .

No exposed nails . . . seven ply protection at the seams—the danger point of any roof . . .

YOU can now be assured of an absolutely watertight roof without the usual open laps or exposed nails . . . by using Genuine Ruberoid Roll Roofings with Eason Flaps.

With the use of Eason Flaps, which are attached to each longitudinal edge of the roofing, the seams are made just as watertight and secure as the body of the roofing. The nails are protected by a double fabric and cannot work loose.

Ruberoid Roll Roofings with Eason Flaps will save expense in the long run by eliminating all danger of leaks, from open seams.

Come in or phone for further details.

E. C. Robinson Lumber Co.
"The Friendy Yard"
Phone 284 N. E. Fuch, Mgr.

Quick Dishes For Busy Days

Good-to-eat quick dishes come to the rescue for busy-day meals. Any number of occasions call for quickly-prepared food, which may be so tempting it is equally in demand on leisure-day menus.

Drop Biscuits live up to their title of "quick bread." Lacking time to roll or knead biscuit dough, use slightly more milk in the matter, and drop by spoonfuls on the baking sheet. The 8 to 10 minutes of oven baking makes brown, crisp hot bread in a hurry.

When pie is requested and time is limited, bake Candied Apple Pie. The simple mixture of apple slices, brown sugar, butter and flour has flavor glamour to match any pastry-lined pie. It is grand served either hot or cold, topped with whipped cream or ice cream.

Ordinarily yeast breads require a long rising time to develop yeast flavor and silken texture. The thin batter of Quick Yeast Coffee Cake needs only 3 minutes of beating and 1 hour for rising. Serve hot with butter and strawberry jam, or slice thin and toast.

DROP BISCUITS

2 cups sifted soft wheat flour
3 teaspoons baking powder
½ teaspoon salt
2 to 4 tablespoons shortening
¾ cup milk (about)

Sift flour, baking powder and salt together. Cut or rub shortening into flour. Add milk to make a thick batter, stirring only until flour is well moistened. Drop by spoonfuls on ungreased baking sheet. Bake in hot oven (450° F.) 8 to 10 minutes. Yield: About 18 biscuits.

CANDIED APPLE PIE

½ cup butter
1 cup brown sugar
1 cup sifted soft wheat flour
7 medium-sized apples

Cream butter, sugar and flour together. Fill pie pan with apples which have been pared and sliced. Cover with creamed mixture. Bake in slow oven (325° F.) 50 minutes.

QUICK YEAST COFFEE CAKE

2 cakes compressed yeast
¼ cup lukewarm water
1 cup milk
½ cup sugar
1 teaspoon salt
¼ cup shortening
1 egg
3¾ cups sifted soft wheat flour
Sugar
Cinnamon

Soften yeast in lukewarm water. Scald milk, add sugar, salt and shortening, and cool to lukewarm. Add egg, 1 cup flour and yeast, and beat thoroughly. Add more flour to make a stiff batter. Beat 3 minutes. Pour into 2 well-greased pans (8"x8"x2"), sprinkle generously with sugar and cinnamon (also nuts, if desired). Let rise 1 hour. Bake in moderate oven (375° F.) 35 to 40 minutes.

Yield: 2 coffee cakes, 8"x8"x2".

Working with yeast dough is easy and fun. A few practice sessions with a good recipe give a cook the knack of mixing and kneading the dough, for reliable recipes and dependable flours have taken the guesswork out of home baking. Essential yeast dough ingredients are flour, liquid and yeast.



PROCLAMATION

By the Mayor of the City of Sikeston

I, G. W. H. Presnell, mayor of the City of Sikeston, hereby designate Thursday, the 21st day of November, 1940, as a day of Thanksgiving for the people of Sikeston.

Thus to set aside in the autumn of each year a day on which to give thanks to Almighty God for the blessings of life is a wise and reverent custom, long cherished by our people. It is fitting that we should again observe this custom.

During the past year we have been giving courage and fortitude to meet the problems which have confronted us in our national life. Our sense of social justice has deepened. We have been given vision to make new provisions for human welfare and happiness, and in a spirit of mutual happiness we have cooperated to translate vision into reality.

More greatly have we turned our hearts and minds to things spiritual. We can truly say, "What profiteth it a nation if it gain the whole world and lose its own soul."

With gratitude in our hearts for what has already been achieved, may we, with the help of God, dedicate ourselves anew to work for the betterment of mankind.

In witness whereof, I have hereunto set my hand and caused the seal of the City of Sikeston to be affixed.

Done in the City of Sikeston this 19th day of November in the year of our Lord nineteen hundred and forty and of the independence of the United States of America the one hundred and sixty-fifth.

DR. G. W. H. PRESNELL
MAYOR

THANKSGIVING DANCE–THURSDAY, NOVEMBER 21–THE CELLAR, RUSSEL HOTEL, CHARLESTON MISSOURI
Music by BUDDY KAY and his Orchestra–Admission $1.50 Stag or Drag–Dancing 9:30

Bulldogs Smother Cape High School Eleven in 52-0 Rout

SIKESTON TOUCHDOWN PASSES STREAK SKY

By the positively appalling score of 52-0, Coach Vernor Green's Thundering Herd of Growlers conducted a Cook's Tour across a parcel of ground defended by Central High School of Cape Girardeau here Friday night.

The old passing show, which in bygone years has been a trademark of the Central Tigers, was exhibited Friday night, but it was staged by a strictly Bulldog cast. Sikeston's running attack was in high gear, but the aerial display was a thing of beauty and a joy to behold.

Seven hundred rugged and hardy souls, ardent football fans all, braved the frigid air that was almost too cold for ice hockey.

PILES UP YARDAGE

Despite the bitter chill, which was expected to make hands too numb for pass-catching, Sikeston High School's eelven mixed tosses with runs to account for a gross total of 330 yards. Six passes completed chalked up 223 yards.

Four touchdowns were scored each half, three coming in the final quarter. Breaks paved the way for two of them, an intercepted pass accounted for one and the rest were just staple football with fancy delivery. The Tigers, certainly not outweighed, fought to the last, but Sikeston had too much on the ball.

MOST DECISIVE SINCE 1922

Not for eighteen years, since "Tuffy" Crain ran wild against Cape Girardeau in 1922 for scores of 65-0 and 35-0 in two games the same season, has Sikeston overwhelmed the usually-powerful Central so decisively. Rarely, indeed, has Central wound up on the short end of such a long-sided score.

With Rex Wyatt and D. B. Waggener on the firing end of the artillery and Lee Bowman, Art Swacker and Clem Beal forming the reception committee, the Bulldogs indulged in their passing game. Bowman and Wyatt on the dashes and Reece Matthews on the line bucks mixed in their running attack. At the same time, the Growler defense hamstrung the Cape offensive and was especially lethal to the shovel pass plays that once spelled doom to Sikeston.

HOW BULLDOGS SCORED

Clem Beal took a nine-yard fling from Rex Wyatt in the early first period to score first for Sikeston. Six plays later Bowman ripped over from the one for the second touchdown after Wyatt had tossed him a 25-yard pass to get the second drive moving.

Scarcely had the second quarter settled when Wyatt tossed to Bowman for another touchdown. The play was good for 67 yards. Near the half, Reece Matthews sliced through the line nine yards for the fourth.

Wyatt staged a long run, threw to Swacker for a long gain and plunged over of the third per- only touchdown of the third period.

Waggener broke the ice in the fourth by hooking a short, wide pass by Cape at the scrimmage line and racing 40 yards to the goal line. After shooting a long throw to Bowman, Waggener traveled 11 yards to the left for the next one. The final act of this scoring came shortly after, when Waggener burnt one nearly half the length of the field to Bowman, who crossed without a hitch.

GAME IN DETAIL

Following a Sikeston punt, Cape on its 24 was in punt formation and fumbled, Swacker recovering for the Bulldogs in the Tiger 11. Three line plays and an offside penalty on Sikeston left the ball on the 10. Beal, going forward and cutting to the left, grabbed Wyatt's pass on the four, evaded one secondary man and crossed the goal without hindrance. The kick was blocked.

SECOND TOUCH DOWN

The Bulldog kickoff went over the goal line and Elton Telle returned the ball to the seven. Central kicked out to their 42, and Sikeston steamed to the goal line in four plays. Wyatt passed to the right to Bowman, who ran 25 yards before being forced out of bounds on the 17. On a reverse, Bowman went through the left side and cut back to the right, netting 11 yards to the Cape 6. Bowman hit the right wall twice, for five yards and for the remaining yard, and Wyatt's placement brought the score to 13-0.

BIGGEST PLAY

The biggest touchdown play of the game came at the start of the second quarter. Attempting to return a punt, Sikeston drew a 15-yard penalty for clipping, setting them back to the 33. On the first play, Bowman went down to the right and Wyatt, standing on his 23, unleashed a toss that traveled 37 yards in the air. Bowman snagged the ball on the 40, shoved off one man and as a second was about to grab him on the 25 a Bulldog blocker cut him down, leaving Bowman unhampered the rest of the way. Sikeston accounted for 67 yards on the play. Wyatt kicked another placement, making it 20-0.

ANOTHER BREAK

A quick kick by Sikeston from their 26 was the beginning of the fourth scoring movement, although it was delayed momentarily. Two Tiger backs, trying to catch the punt, fumbled and Swacker recovered on the Central 34. On three smashes by Bowman and Wyatt Sikeston went up to the 17 for a first down, but a fumble lost five yards, two passes were incomplete, so Wyatt angled a punt out of bounds on the Cape eight. The Tigers were forced to punt also, and the ball went out of bounds on the Central 20, giving Sikeston a two-yard gain on the exchange. Bowman picked up a first down on three bucks to the nine, and Matthews cracked the middle to go across standing. The placement was wide, leaving the score at the half 26-0.

QUICK MARCH

Staging a 57-yard march as the third quarter got under way, Coach Green's men employed a long run and a pass to make up 54 yards of this distance. Wyatt began it with the longest ground-play sprint of the evening, 22 yards around right end. A line play picked up a yard, then Wyatt sent the ball over center to Swacker, crossing over. The long end took the 10-yard flip, ran to the left and did a quick right turn, passing up two men, and he was downed on the two-yard stripe. Central braced, but on the fourth down Wyatt sifted through left tackle behind a stack of interference for the last half-yard. The kick for the point was wide.

A little later, Jack Hinton, substitute Tiger back, made Cape's longest run of the day, going to the right for 13 yards from a pass formation. Growler defense tossed Central for losses amounting to 15 yards on further plays, and the visitors were forced to punt, the ball going out of bounds on the 50.

ONLY CAPE INVASION

A Bulldog pass intercepted by Junior Allison, Central guard, on the Cape 46, enabled the Tigers to make their only invasion into Sikeston territory. Two completed passes, accounting for 15 yards, along with a small running loss, brought the ball down to the Sikeston 41, but this was the peak of the Central offensive for the evening. Bowman snared a Tiger pass on the 34 and ran back 22 yards to the Central 44. The game had emerged into the final quarter with the score 32-0.

INTERCEPTION SCORES

When two running tries failed to produce, Sikeston kicked to the Cape 25 and Telle brought the ball back to the 36. Gaining three yards on a plunge, the Tigers tried a short and wide springboard pass that proved disastrous. The ball was intended for a receiver at the left tip of the Cape scrimmage line. Waggener, who had come in the game, stepped in between, took the ball on the 40 and ran to the goal line without anyone near him. This was the beginning of a spectacular three-touchdown finale by the Growlers.

TO END ZONE AGAIN

As soon as the Bulldogs could get their hands on the ball again, after a Central punt, they went across the goal line in three plays, the air attack playing the major role in this 61-yard thrust. Starting on their 39, the Growlers gained two yards into the line, then Waggener cut loose with a throw to Bowman, who drew in the ball on the 40 and galloped to the 11-yard spot before he was nabbed. The next play Waggener on a reverse to the left, behind handsome interference, slanted through tackle and continued to the left to go over without a hand being laid on him. Swacker's placement brought the score to 45-0.

ANOTHER BEAUTIFUL TOSS

Central had time to follow the kickoff with a ground play and a punt, then Sikeston on the first try executed a beautiful pass maneuver for another touchdown. The Bulldogs had the ball on the Cape 41. Waggener, receiving the ball, waited until Sikeston receivers had deployed far downfield. Three Tiger players rushed Waggener, who dodged to the right, and, running forward spied Bowman standing open and alone on the seven, directly in front of the goal posts. Waggener fired a fast one down the middle. It looked too high, but Bowman did a twist-around, snagged the ball and trotted casually across the goal line. Swacker's placement made the concluding score 52-0.

Coach Green sent in his second team, which recovered a Tiger fumble on the latter's 40 after Central and run the ball for a first down.

BEYOND ALL EXPECTATIONS

Although Sikeston's record this season made the Bulldogs a favorite, even the most optimistic fans had scarcely believed such a score was possible against Cape Girardeau. Cape had lost all but two games this season, and one of the latter was a tie, but previous defeats of the Tigers were close in most cases, with margins of two or three touchdowns at the most.

It was the first game of the season that found the Growler squad at full strength. "Moe" Watson, Harold Taylor, Wyatt, and Bill Hahs, one or more of these men were ailing during all the previous games.

The game was non-conference, since Cape Girardeau does not belong to the Southeast Missouri loop, so the outcome had no effect on the standings.

STARTING LINEUPS

Beal	l. e.	Anderson
Hahs	l. t.	Bert
Cope	l. g.	Fox
Tinder	c.	Cockran
Felker	r. g.	Sheets
Diehl	r. t.	Miller
Swacker	r. e.	Blue
Wyatt	q.	Young
Taylor	l. h.	Poe
Bowman	r. h.	Telle
Matthews	f.	Crawford

Score by periods:

Sikeston	13	13	6	20	52
Cape Girardeau	0	0	0	0	0

Substitutions: Sikeston — Line, Watson, McDougal, F. Matthews, Crase, Holly, Skelton, J. Harper, G. Harper, Moore, Arbaugh, Murphy; backfield, Waggener, Walker, Orr. Cape Girardeau—Line, Allison, Nanna, Story, Williamson, Taylor, Houchens; backfield, Hinton, McGinty.

Officials: Referee—Lynn Twitty, Lilbourn. Umpire—Harry Dudley, Sikeston. Head Linesman—William E. "Peg" Mahew, Kewanee.

GAME STATISTICS

	S.	C.
First Downs	7	4
Yards in running plays	107	54
Lost in running plays	17	25
Passes attempted	10	11
Pases completed	6	3
Yards in passes	223	21
Own passes intercepted	1	2
Punts	4	8
Yards in punts	112	214
Punting average	28	27
Punts returned	3	1
Yards in returns	23	2
Return average	8	2
Fumbles	3	4
Own fumbles recovered	3	1
Penalties	4	2
Yards in penalties	40	10

During a 10-year period, 5,000 patents were issued to women by the U. S. Patent Office.

Ant-eaters have no teeth.

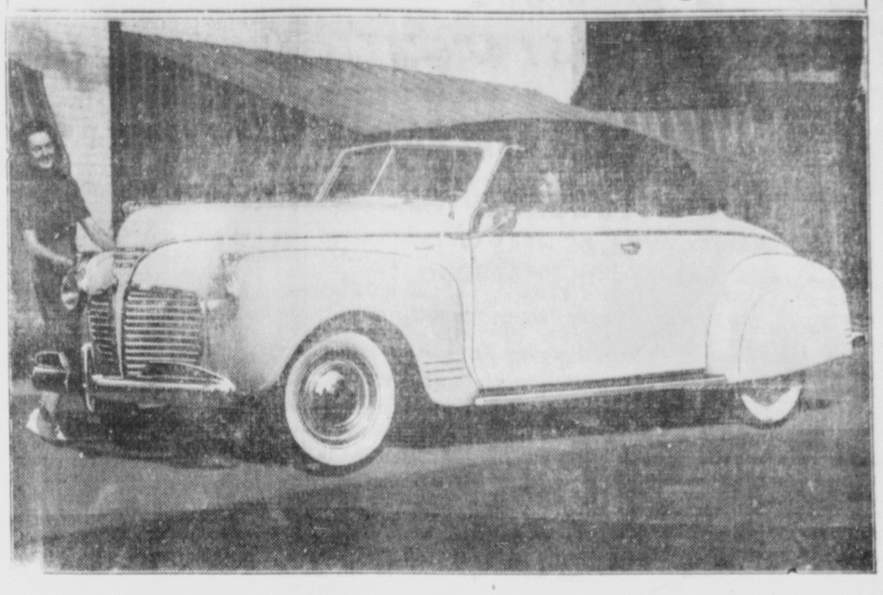
Utah's Great Salt Lake cotains enough salt to furnish 50 tons to every person in the United States.

Remember that the driver occupies the "coffin corner" of the automobile.

In 1782, Spain tried and failed to take Gibraltar by using a secret weapon—bomb-proof floating batteries.

Water would not boil at an altitude of 20 miles above sea level.

1941 Plymouth Convertible Coupe



Heading up Plymouth's new "Sportsmen" for 1941 is this luxuriously styled Convertible Coupe with power-operated top. Red leather upholstery is standard, and three additional bright body colors are available on this model besides Plymouth's regular color options. Thrilling performance from increased engine power and torque, and unusual nimbleness in traffic through new Powermatic shifting and new "get-away" gear are 1941 advancements specially valuable in the sports car field. Other new Plymouth Sportsmen are a completely restyled Station Wagon and a new Auxiliary Seat Club Coupe, both on Special Deluxe chasis.

Names Reversed Altercation Story

Due to an error, the name of Boyd Ryan was given as the defendant sentenced following a local justice court hearing, in the past issue of this newspaper. Instead, W. M. Lindsey of Oran who was listed as the complaining witness, was the person found guilty and sentenced to 60 days in the county jail and given a fine. A jury heard the case and fixed the punishment, after Lindsey was charged with threatening Ryan with a knife in a cotton fiell near Oran.

The amphibians, of millions of years ago, were the first creatures on earth to have voices.

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Sikeston, Mo.

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Office Phone 610 Residence 461

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Derris-Malcolm Bldg.
Office Phone 830—Res. Phone 831
Sikeston, Mo.

E. J. NIENSTEDT
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Front Street
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McCoy-Tanner Bldg.
Phone 606

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DR. W. A. ANTHONY
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Phone 530
Office: Scott Co. Mill. Co. Bldg.

DR. HANDY SMITH
Dentist
Applegate Building
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Every item strictly fancy
15c Value
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Strawberries 23c
1 pound equals to 1 quart
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Young Berries 17c
Green Asparagus Tips 33c
Green Beans 19c
Washed Spinach 23c
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1 pound equals 2 pounds fresh

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Full Line of Bulk Fresh Candied
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60 FONES 75—FREE PROMPT DELIVERY
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The lowest price
for General Motors'
latest *and* greatest style success!



Streamliner Six Sedan Coupe $923★ (white sidewall tires optional at extra cost)



YES, PONTIAC HAS DONE IT AGAIN AND SET THE STYLE OF THE YEAR!

Originated by General Motors, it's offered by Pontiac in the Streamliner "Torpedo" at its lowest price. Here is a long, low, sleekly modern car with distinctive Silver Streak front end and richly appointed, spacious body by Fisher. Here is a car with performance as outstanding as its appearance—fast on getaway . . . smooth on cruising . . . dependable through the years . . . and it's as economical as many smaller cars. Why not stop in at your Pontiac dealer's today and inspect the style sensation of 1941? It is available either as a six or an eight for only twenty-five dollars difference.

$923 ★*Delivered at Pontiac, Michigan. State tax, optional equipment and accessories—extra. Prices subject to change without notice.*

Only $25 more for an Eight in any model!

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THE FINE CAR WITH THE LOW PRICE

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Place, Penney's 2nd Floor!
Santa's Headquarters!
SANTA WILL BE HERE WITH
FREE CANDY FOR THE KIDDIES!
PENNEY'S
SEE THE LARGEST SELECTION OF TOYS IN S. E. MO.

Diehlstadt Community Club

The Diehlstadt Community Club met Wednesday, November 13, at the school. The girls started their tea towels and the boys learned to sew the ends of rope. The next meeting will be held November 20 when the girls will finish their tea towels and the boys will learn to tie a few knots. There were 19 members and 10 visitors present. Five new members are expected by the next meeting.

Helen Badgett, Reporter.



Your Thanksgiving Dinner will be no better than the Foods you use to prepare it.

No better foods can be bought than those offered under

Grand Prize
Radio
Tast-Good
Golden Drip
and Fox Brands

Every Independent Home-Owned Grocery Store offers these to you at special prices for Thanksgiving week.

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McKNIGHT KEATON
GROCERY COMPANY
Sikeston, Mo.

BILLY BAKER SCALDED BY FALL IN HOT WATER

Billy Baker, 8-year-old son of Mr. and Mrs. Bill Baker, 404 Prosperity, suffered severe scald burns Thursday night at his home when he fell into hot water in the bath tub. He had filled the tub with hot water and was reaching forward to turn on the cold water faucet when he fell. He was scalded on the right hip and leg. He was treated by Dr. H. M. Kendig.

Meat Is People's Choice

You may wear a bucking donkey, flaunt a rearing elephant or totter on the fence. But we, the people, seldom argue about one thing: we like to have meat for our meals.

Inez S. Willson, home economist, feels that there are many reasons why meat has won its place, and kept it, through the ages. She points out that while much of its appeal is due to its "popular vote-getting qualities" it also has more fundamental "planks in its platform."

The popular appeal of meat as a food often is based on the simple fact that "we just like it." It tastes good; we get hungry for it; we feel satisfied after a meal with meat.

FOOD VALUE

Perhaps more fundamental reasons for voting meat the master of our menu are found in its values as a food.

The nutritional value of meat is high because it is a good source of a number of the esesntials needed by our bodies for health. Meat has long been an outstanding source of protein which we need for growth and general body maintenance. One of the reasons meat is so important in the diet of a child is that his growing body requires a large amount of protein and it can use the protein of meat to good advantage.

We have heard much about vitamins for some time now, but lately vitamin B has been in the limelight, and meat has taken its bows right with it.

Rich in thiamine, the "appetite factor" of vitamin B, and in riboflavin and nicotinic acid, necessary to promote the health of body cells and ward away certain deficiency diseases, meat makes an impressionable contribution in vitamins. It also contains some vitamin A and a small amount of C and D.

MEAT AND MINERALS

Calcium, phosphorus and iron are the minerals most likely to be deficient in our diet. Calcium and phosphorus work hand in hand in building bones and teeth. Meat, though not an exceptionally good source of calcium, does rank high in phosphorus. Iron, of vital importance to the blood, is present in all meats, but liver and glandular organs are the outstanding sources.

As we note how many contributions meat makes to our nutritional welfare, we see why it is fundamentally a leading food. Then when flavor, variety, and satisfaction are thrown in for good measure, it's to be expected that this natural "vote-getter" is overwhelmingly the people's choice as the master of the meal.

Give MUMS
For Thanksgiving
For The Football Game
Get All Your Thanksgiving Flower Needs at Sidwell's Flower Basket. Holiday Flowers, Floral Decorations.
Sidwell's Flower Basket
Phone 777 111 Center Street
Member Telegraph Delivery Service.



The SNAPSHOT GUILD
ABOUT FAST LENSES



Lively action shots, like this, are taboo for the slow lens—but the fast lens and fast shutter get them easily.

If you have a fine, fast lens on your camera, it's something like having a motor of ample power in your automobile. The reserve capacity is there when you need it—for emergencies, unusual situations, sudden traffic problems, steep grades and bigger hills.

There are two "hills" in photography. One is fast action. The other is adverse lighting—shade on your subject, dull cloudy days, week light in extreme late afternoon, and some after-dark subjects. The fast lens—always fitted to a shutter of excellent speed—takes care of you on both these hills.

Of course, if you stick to subjects that will stand in bright sunshine, the slow lens is all right. Millions of fine snapshots are taken with slow speed lenses every year—and when you're careful to choose suitable subjects and lighting conditions, good results are certain.

But—who is willing to stick to "motionless" subjects? How about the baby, who is best for pictures when he is in a lively mood? How about the pets? How about Ann skipping rope or Bill at basketball practice, sledding, or skating? How about parades—games or your picnics or outings—and natural, unposed shots of friends? No; for all-around use, and really good pictures, a fast lens is the prescription. And I, for one, believe it quickly pays for itself in snapshot satisfaction.

Some amateurs think it's harder to use a fast lens, but that isn't really true. For ordinary shots, set the lens at f/11, use a shutter speed of 1/25 second, and leave the focus at 15, 20, or 25 feet. When light is weak, or when you're using a high shutter speed to "stop" fast motion, just use a larger opening, and set the focus for the distance from camera to subject.

For better pictures—wider subject range—more safety and peace of mind in shooting subjects that may move—a fast lens and fast shutter are the thing. You'll realize that the very first time you use them.

John van Guilder.

KNOW BEFORE YOU CROW

The public at large has little realization of just how accurate per capita fire loss figures are in making comparisons of various cities' success in controlling fire .

F. D. Layton, President of the National Board of Fire Underwriters, touched on that in a recent address. Mr. Layton said: "The reduction of the per capita loss is indeed a goal toward which every community may well contend and the success of any community in attaining a lower per capita loss rate well be a source of justifiable pride. However, there is a point beyond which comparisons of this nature, as between communities, cannot be carried because the ratio of values subject to fire loss to the population will be found to differ radically as between various communities.

"This fact has been recognized by the International Association of Fire Chiefs. Per capita fire loss figures are of great interest in indicating whether the fire losses of a community have risen or decreased in a given period of time in relation to its previous record, provided there has been no material change in property values or population; but allowance must be made for the disparity in the values subject to fire and their relation to population in arriving at any comparison as between communities."

In other words, it is obvious that two cities having an equal per capita fire loss may not be equal in the efficiency of their fire defenses. One city may have two or three times as much per capita wealth exposed to fire as the other. There are too many factors which may cause fire ,to make it possible to judge any town's success in fighting it, on the basis of per capita comparisons alone.

If your town's per capita loss is going down, well and good. But don't succumb to unjustifiable pride in this achievement based on per capita comparisons alone—your record may be inexcusable if based on fire hazard conditions.

Just set the milk pail under "Bossy" and she will do the rest, according to Dr. Jafton Barottome of the American Husbandry council, in announcing results of experiments conducted over a long period of time. Dr. Barottome explains the procedure in this manner: Place the milk pail in the appropriate position and simultaneously inject, under the skin on the animal's back, a potent substance which has the effect of relaxing the sphincter muscles, thus causing the milk to flow from all four "faucets" at once. Repeat the procedure three times daily, with gradually reduced doses, and eventually the mere placing of the pail in position will be all that is necessary to start the milk flowing.

Merganser ducks sometimes nest in hollow trees.

"Build-Up" Relief Explained to Women

A simple method has saved many women a lot of suffering!

It is based on the fact that headaches, nervousness, cramp-like pain are often symptoms of *functional dysmenorrhea* due to malnutrition.

Help for this condition so often follows the use of CARDUI, because it usually increases the appetite and the flow of gastric juice; thus aids digestion and helps build physical resistance. Usual result is *less* periodic distress.

Many who take CARDUI a few days before and during "the time" have found this helps ease periodic discomfort. Women have used CARDUI for more than 50 years!

Tempting Equipment Often Proves Pitfall to Buyer

Careful study before selecting mechanical equipment for the house is far more necessary now than ever before.

The increasing number of mechanical appliances now on the market makes careful consideration of such items essential.

In the FHA's Technical Bulletin No. 6, which is titled "Mechanical Equipment for the Home", the prospective householder is cautioned not to succumb to the temptation of overstocking himself with mechanisms at the possible sacrifice of essential comfort.

The basic factors, general location of property, neighborhood, relation of the house to its site, the provision for natural light and ventilation, the comfort and convenience of the plan, the soundness of the construction, deserve prior consideration. Federal Housing Administration officials say that no amount of equipment can make a satisfactory house where these basic factors are not properly achieved.

According to the bulletin, a number of principles should be followed in making selections of equipment.

The initial cost of the equipment must be carefully balanced against the cost of its operation and the probable returns in comfort.

It must be remembered, too, that the first cost is rarely, if ever, the last cost, a thing which is particularly true of equipment which contains movable parts.

Items of repair, operating costs, and probable length of service before replacement must be considered when choosing equipment.

Where economy is a factor, it is essenial that a comparison be made between the different types of equipment and that all costs be figured in, and element of the utility be weighed against these costs.

If it is necessary to forego some items of equipment, it will be advisable to give up first those items which provide merely ease of service or control or refinement in appearance without compensating savings in operation.

Since he was 10 years old, when he discovered his first arrowhead, F. J. Osborn, 73-year old farmer of Seward, Ill., has been collecting Indian relics, and he points to his collection of about 5,000 stone axes, tomahawks and knives as the result of his years of search.

When a speeding car is stopped quickly, the operation may develop temperatures as high as 1,400 degrees in the brake drums, and it is therefore easy to understand how such intense heat can hasten wear on even the best of brakes.

New York heads the list in motor-vehicle registrations with 2,655,733 automobiles and trucks in operation. California runs a close second in the registration race with 2,606,590 motor vehicles. And not far behind is Pennsylvania with 2,054,787 cars and trucks.

Throughout the United States, 1,890 English language daily newspapers, with an approximate circulation of 40,000,000 subscribers, and 525 Sunday papers with circulations nearly as large, depend almost exclusively on the motor truck for bulk distribution to readers.

Adult pedestrians walk about five feet per second, or a little more than three miles per hour.

Between us and the sun, 11,640 earths the size of our own could be placed easily.

ALL USED CARS Must Go!

USED TRUCKS

1940 Ford 95 H. P. Factory stake body 9000 miles used as demonstrator, new truck guarantee, save $300

1939 Ford Pickup,
1939 Dodge Pickup,
1939 Plymouth Pickup,
Your choice $395

1937 Chevrolet Truck $225

1936 Ford Hydraulic Dump, Truck 2½ yard body $345

1935 Ford Pickup $195

USED CARS

1939 Ford DeLuxe Tudor $495
1937 Ford Tudor Clean $345
1937 Chevrolet Coupe $245
1936 Ford Tudor with trunk .. $195
1935 Ford Coupe $195
1935 Chevrolet Sedan $185
1935 Chevrolet Coach $175
1929 Ford Model A Tudor $65

Walton & Williams Motor Company
We trade fast and easy.
Sales Ford Service
127 W. Malone Sikeston, Mo.
We Service Any Make Car

PENNEYS WILL BE CLOSED ALL DAY THURSDAY, NOVEMBER 21ST
"For an Old Fashioned FESTIVE THANKSGIVING"
Do Your Shopping Early!



SPECIAL! FILET LACE
• 57x72" $1.00 • 72x90" $1.98

LACE TABLE CLOTHS
Beautifully worked floral design in Tuscany type lace that always looks lovely and washes like a charm. Unusually good quality at this price. SHOP PENNEY'S AND SAVE!
• 72x90" $2.98
• 70x90" $3.98
• 72x90" $4.98
NAPKINS TO MATCH
• 6 for $1.19



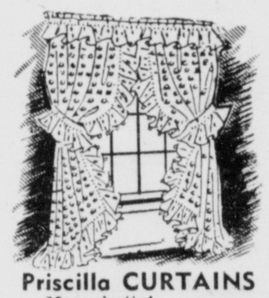
Bedspreads
1.49
Sturdy cotton. Lovely colors. Large Sizes!



Drapery Damask
49c Yd.
Rich rayons! Jacquard designs. 48 inch. Save!



Net Panels
98c
Fine quality! Nets, marquisettes. Save Now!

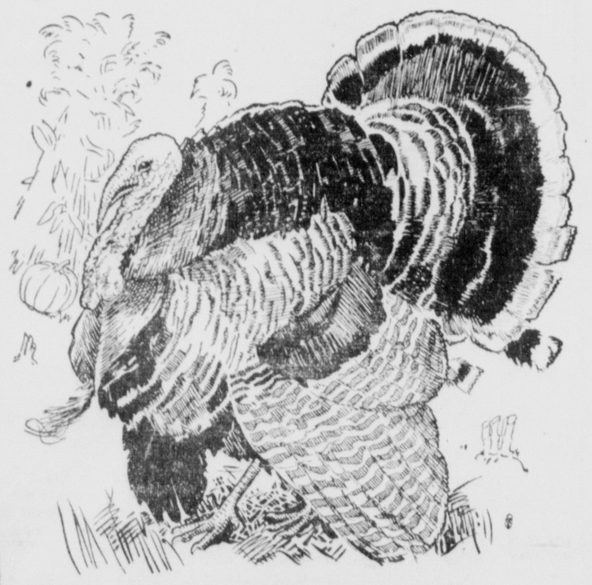


Priscilla CURTAINS
Marquisette! Nicely finished. Generous ruffles.
98c

Gay Lunch Cloths
Clear prints on cotton crash! 52" 59c
Rayon Spreads
Jacquard designs in colors. Save! 2.98
Bath Towels
Large! Fluffy! Several patterns. 15c
64" colored Border Damask, Yd... 49c
72" All White Damask Yd. ..59c
Ramona Cloth Napkins 6 for..35c

PENNEY'S

GRABER'S STORES
Will celebrate



THANKSGIVING
Thursday, November 21st
by remaining closed

TURKEY SHOOT
Sponsored by
Junior Chamber of Commerce
TUESDAY, NOV. 19
Afternoon and Nite, beginning at 1 p. m.
Plenty of light for night shooting. Bring your gun. We furnish the Shells.
AT GROVER BAKER FARM
WEST END OF BAKER LANE

